



Code: EPF-BAS  
Review: 8  
Data: 22/06/2016

## STANDARD SPECIFICATION FOR MILLED RICE

### BASMATI RICE

#### SIZE OF KERNEL:

Long grain White rice: Milled rice, the grains of which are of a length equal or exceeding 6.00 mm

#### MILLING DEGREE: Well milled rice.

Rice obtained by milling husked rice in such a way that some of the germ, and all the external layers and most of the internal layers of the bran have been removed.

This rice has not been subjected to a heat treatment.

For milling rice will be admitted an increase of 1% chalky kernels, provided that this detrimental to the broken rice, therefore keeping the minimum amount of whole grain without defectives. Full grains without flaws established for each category.

#### Quality tolerances, expressed in percent by weight:

Broken rice (max %)	7,00 %
Yellow kernels (max %)	0,50 %
Red and striped red kernels (max %)	1,00 %
Chalky and immature kernels (max %)	3,50 %
Stained and damaged kernels (max %)	0,75 %
Foreign matters (max %)	0,25 %
Minimum quantity of kernels without defectives	86,50 %
Moisture Content (max%)	15 %



**Plastic Bag PP/PE:** 1kg, 25 Kg Bag.

**Brand:** LA CAMPANA

**Label instructions:** Storage and preservation in a cold and dry place.

**Estimated life-span:** 12 months

**Main ingredients:** Rice

**Secondary ingredients:** Not applied

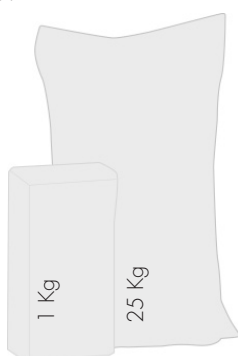
**Destination:** General public.

**ALLERGEN INFORMATION:** The product doesn't contain allergens.

**GMO INFORMATION:** The product is free from Genetically Modified Organisms.

FORMATS: \_\_\_\_\_

BAG PP/PE



BOX



### NUTRITION INFORMATION

Average values per 100 g of product

ENERGETIC VALUE	1.458 KJ (343 Kcal)
FATS	0,7 g
of which:	
Saturates	0,17 g
Monoinsaturates	0,25 g
Poliinsaturates	0,28 g
CARBOHYDRATES	75,3 g
of which:	
Sugars	0,4 g
DIETARY FIBERS	1,3 g
PROTEINS	8,3 g
SALT	0 g