



LA ALBUFERA RICE



Code: EPF-RDO
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STANDARD SPECIFICATION FOR MILLED RICE

EXTRA CATEGORY RICE

MEDIUM GRAIN RICE- LA CAMPANA Denominación de Origen Valencia

SIZE OF KERNEL:

Medium grain milled rice, the grains of which are of a length exceeding 5.2 mm but not exceeding 6.00 mm and of a length/width ratio of less than 3.

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.

Quality tolerances, expressed in percent by weight:

Broken rice that do not pass through a 14 sieve (max %)	3,75 %
Broken rice that do not pass through a 13 sieve (max %)	-
Broken rice that pass through a 13 sieve (max %)	0,25 %
Yellow kernels (max %)	0,20 %
Red and striped red kernels (max %)	0,50 %
Chalky and immature kernels (max %)	2,00 %
Stained and damaged kernels (max %)	0,50 %
Foreign matters (max %)	0,10 %
Minimum quantity of kernels without defectives	92,70 %
Moisture Content (max%)	15 %

NUTRITION INFORMATION

Average values per 100 g of product

ENERGETIC VALUE	1.451 KJ (342 Kcal)
FATS	1,1 g
of which:	
Saturates	0,26 g
Monoinsaturates	0,41 g
Poliinsaturates	0,44 g
CARBOHYDRATES	73,9 g
of which:	
Sugars	0,9 g
DIETARY FIBERS	2,2 g
PROTEINS	8,0 g
SALT	0 g

Plastic Bag PP/PE: 1kg and 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

