



LONG GRAIN WHITE RICE

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

STANDARD SPECIFICATION FOR MILLED RICE

LONG GRAIN WHITE 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, 5 Kg 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

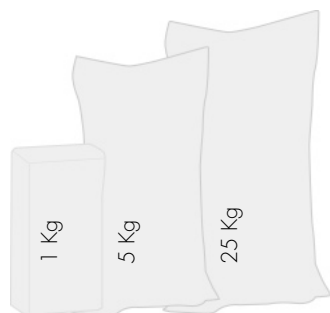
Secondary ingredients: Not applied

Destination: General public.

ALLERGEN INFORMATION: The product doesn't contain allergens.

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

FORMATS: _____



NUTRITION INFORMATION	
Average values per 100 g of product	
ENERGETIC VALUE	1.458 KJ (343 Kcal)
PROTEINS	8,3 g
CARBOHYDRATES	75,3 g
of which:	
Sugars	0,4 g
FATS	0,7 g
of which:	
Saturates	0,17 g
Monoinsaturates	0,25 g
Poliinsaturates	0,28 g
DIETARY FIBERS	1,3 g
SALT	0 g