



Code: EPF-ARB

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Revision: 1

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LONG RICE "A".

Calibration:

Long kernel type "A" is the one whose processed grains have an average length equal to or greater than 7 mm, being relation long / wide ratio between 2 and 2.45.

Category:

Category

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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.

Quality tolerances, expressed in percentage by weight:

Broken rice	7,00 %
Yellow kernels	0,50 %
Red and striped red kernels	1,00 %
Chalky and immature kernels	3,50 %
Stained and damaged kernels	0,75 %
Foreign matters	0,25 %
Minimum quantity of kernels without defectives	87,00 %

100,00

Maximum moisture content

15 %

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.

APPEARANCE

Plastic Bag PP/PE: 1kg

ILABEL INSTRUCTIONS:

Storage and conservation:

Maximum of twelve months from the manufacture date, stored in a cool, dry environment and in correct hygienic conditions.

ESTIMATED LIFE-SPAN: 12 months.

MAIN INGREDIENTS: Rice.

SECONDARY INGREDIENTS: No se aplica.

DESTINO: General public.

ALLERGEN INFORMATION: The product doesn't contain allergens.

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

FORMATS



NUTRITION INFORMATION

Average values per 100 g of product

ENERGETIC VALUE	1.451 KJ (342 Kcal)
PROTEINS	8,0 g
CARBOHYDRATES	74 g
of which:	
Sugars	0,9 g
FATS	1,1 g
of which:	
Saturates	0,3 g
Monoinsaturates	0,4 g
Poliinsaturates	0,4 g
DIETARY FIBERS	2,2 g
SALT	0 g