

**PRODUCT DENOMINATION**

| | |
|------------------------|---|
| ARTICLE: | 1000082 |
| DESCRIPTION: | BAYO INTEGRAL 1 KG X 12 |
| PRODUCT: | BROWN MEDIUM GRAIN RICE |
| COMERCIAL CATEGORY: | PREMIUM GRAIN RICE |
| INGREDIENTS: | RICE 100% PRODUCT OBTAINED FROM MILLING PADDY RICE. |
| ALLERGEN: | DOES NOT CONTAIN ANY ALLERGEN |
| OGM: | NO SPAIN |
| PRODUCT ORIGIN: | |
| BOTANICAL FAMILY: | JAPONICA |
| RICE SPECIES: | ORYZA SATIVA L. |
| LOT/BATCH: | MARKET BY THE 6 NUMBERS INDICATING YEAR+MONTH+DAY |
| SHELF LIFE: | ≤ 24 MONTHS (MONTH+YEAR) |
| CONDITIONS OF STORAGE: | IT MUST BE STORE IN A DRY AND COOL PLACE, WITHOUT MOISTURE, AVOID THE DIRECT SUN LIGHT AND HIGH TEMPERATURES. |

CHEMICAL AND PHYSICAL CHARACTERISTICS:

| PARAMETERS | % MAX TOLERANCE | PARAMETERS | MAX TOLERANCE |
|---|-----------------|------------|---------------|
| BROKENS | 5,00% | | |
| YELLOW GRAINS | 0,20% | | |
| RED GRAINS RED STRIPED KERNELS | 0,50% | | |
| CHALKY AND GREEN GRAINS(IMMATURE KERNELS) | 2,00% | | |
| SPOTTED AND STAINED GRAINS | 0,50% | | |
| FOREIGN MATERIALS | 0,10% | | |
| MINIMUM QUANTITY WITHOUT DEFECTS | 92,70% | | |
| LENGHT AVERAGE | 5,2 - 6,0 mm | | |
| LENGHT / WIDTH RELATION | 2,0 - 2,9 mm | | |

NUTRITIONAL INFORMATION

| PARAMETERS | AVERAGE VALUE FOR 100g |
|------------------------|------------------------|
| MOISTURE | ≤ 15% |
| ENERGY/CALORIES | 349 Kcal 1478 KJ |
| CARBOHYDRATES | 72,0% |
| total sugars (glucose) | 0,5% |
| PROTEIN | 8,2% |
| FAT | 2,5% |
| saturated fatty acid: | 0,5% |
| trans fatty acid: | 0,0% |
| DIETARY FIBER | 2,8% |
| SALT | 0,0% |

ORGANOLEPTIC CHARACTERISTICS

| | |
|-----------------|--|
| COOKING TIME | 20 MINUTES |
| FLAVOUR / ODOUR | EXEMPT OF FOREIGN FLAVOURS AND ODOURS |
| FORM/COLOR | MEDIUM GRAIN PEARL, WHITE UNIFORM GRAINS |

MICROBIOLOGICAL INFORMATION

| PARAMETERS | VALUE ufc/g |
|-------------------|-------------------|
| AEROBIC MESOPHIES | ≤ 10 ⁶ |
| BACILLUS CEREUS | ≤ 10 ³ |
| COLIFORMS | ≤ 10 ⁴ |
| FUNGUS AND YEASTS | ≤ 10 ⁴ |
| ESCHERICHIA COLI | ≤ 10 ² |
| SALMONELLA SPP. | Absence / 25 g |

COOKING INSTRUCTIONS

2 MEASURES OF BROTH OR WATER PER MEASURE OF RICE. WHEN THE WATER OR BROTH START BOILING ADD THE RICE AND COOKING DURING 20 MINUTES. REMOVE THE RICE FROM HEAT LET IT STAND FOR 5 MINUTES BEFORE SERVING.

CURRENT LEGISLATION

| | |
|------------------------|---|
| QUALITY NORM | ORDER 12/11/1980 - BOE 278 |
| MYCOTOXINS | REGULATION 1881/2006 AND LATER AMENDMENTS |
| HEAVY METALS | REGULATION 1881/2006 AND LATER AMENDMENTS |
| RESIDUES OF PESTICIDES | ORDER PRE/876/2007 AND LATER AMENDMENTS REGULATION 396/2005 AND LATER AMENDMENTS |
| PARAFFIN OIL | |
| LABELING | REGULATION 1169/2011 AND LATER AMENDMENTS |



ARROSSAIRES DEL DELTA DE L'EBRE

LOGISTIC SHEET BAYO INTEGRAL 1 KG X 12

PRODUCT DENOMINATION

ARTICLE: 10000082
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COMMERCIAL CATEGORY: PREMIUM GRAIN RICE
BRAND: BAYO

LOT/BATCH: MARKET BY THE 6 NUMBERS INDICATING YEAR+MONTH+DAY
SHELF LIFE: ≤ 24 MONTHS (MONTH+YEAR)
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PRIMARY PACKAGING

| PARAMETER | VALUE |
|-------------------|---------------|
| Net weight: | 1 Kg |
| EAN13 code: | 8411484070311 |
| EDI code: | 8411484070311 |
| Material: | Plástico |
| Height: | 18,5 cm |
| Length: | 11 cm |
| Wide: | 7 cm |
| Packaging weight: | 4 g |

SECONDARY PACKAGING

| PARAMETER | VALUE |
|------------------------|----------------|
| EAN14 code: | 18411484070318 |
| Cases / bags per bale: | 12 U. |
| Net weight per bale: | 12 Kg |
| Wide: | 18,5 cm |
| Height: | 22 cm |
| Legth: | 38 cm |
| Case / Bag material: | Film Retráctil |

PALLET

| PARAMETER | VALUE |
|-------------------------|---------------|
| Cases per pallet: | 70 |
| Net Weight: | 840 Kg |
| Layers per pallet: | 7 |
| Cases per layer: | 10 |
| Total height on pallet: | 144,5 cm |
| Type of pallet: | Chep 800x1200 |
| Gross weight: | 870 Kg |

COMMENTS

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