

**PRODUCT DENOMINATION**

ARTICLE:	<b>10000124</b>
DESCRIPTION:	<b>BAYO LARGO 1 KG X 12</b>
PRODUCT:	LONG GRAIN RICE
COMERCIAL CATEGORY:	1ST. CLASS RICE
INGREDIENTS:	RICE 100% PRODUCT OBTAINED FROM MILLING PADDY RICE, DEHUSKED, MILLED, POLISHED, GRADED AND PACKED.
ALLERGEN:	DOES NOT CONTAIN ANY ALLERGEN
OGM:	NO SPAIN
PRODUCT ORIGIN:	
BOTANICAL FAMILY:	INDICA
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	7,00%		
YELLOW GRAINS	0,50%		
RED GRAINS RED STRIPED KERNELS	1,00%		
CHALKY AND GREEN GRAINS(IMMATURE KERNELS)	3,50%		
SPOTTED AND STAINED GRAINS	0,75%		
FOREIGN MATERIALS	0,25%		
MINIMUM QUANTITY WITHOUT DEFECTS	87,00%		
LENGHT AVERAGE	≥ 6 mm		
LENGHT / WIDTH RELATION	≥ 3 mm		

**NUTRITIONAL INFORMATION**

PARAMETERS	AVERAGE VALUE FOR 100g
MOISTURE	≤ 15%
ENERGY/CALORIES	338 Kcal 1437 KJ
CARBOHYDRATES	75,3%
total sugars (glucose)	0,2%
PROTEIN	7,9%
FAT	0,5%
saturated fatty acid:	0,1%
trans fatty acid:	0,0%
DIETARY FIBER	2,1%
SALT	0,1%

**ORGANOLEPTIC CHARACTERISTICS**

COOKING TIME	16 MINUTES
FLAVOUR / ODOUR	EXEMPT OF FOREIGN FLAVOURS AND ODOURS
FORM/COLOR	LONG AND UNIFORME WHITE GRAIN

**MICROBIOLOGICAL INFORMATION**

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

**COOKING INSTRUCTIONS**

2 MEASURES OF BROTH OR WATER PER 1 MEASURE OF RICE. WHEN THE WATER OR BROTH START BOILING ADD THE RICE AND COOK FOR 16 MINUTES. REMOVE THE RICE FROM HEAT AND 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 LARGO 1 KG X 12****PRODUCT DENOMINATION**

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COMERCIAL CATEGORY:	1ST. CLASS 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:	8411484010461
EDI code:	8411484010461
Material:	Plástico
Height:	18,5 cm
Length:	11 cm
Wide:	7 cm
Packaging weight:	4 g

**SECONDARY PACKAGING**

PARAMETER	VALUE
EAN14 code:	18411484010468
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
<b>Net Weight:</b>	<b>840 Kg</b>
Layers per pallet:	7
Cases per layer:	10
Total height on pallet:	144,5 cm
Type of pallet:	Chep 800x1200
Gross weight:	<b>870 Kg</b>

**COMMENTS**

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