



PRODUCT DENOMINATION

ARTICLE:	10000495
DESCRIPTION:	BAYO SUSHI 1 KG X 12
PRODUCT:	EXTRA TRANSLUCENT MEDIUM 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:	JAPONICA
BOTANICAL FAMILY:	ORYZA SATIVA L.
RICE SPECIES:	MARKET BY THE 6 NUMBERS INDICATING (YEAR+MONTH+DAY)
LOT/BATCH:	≤ 24 MONTHS (MONTH+YEAR)
SHELF LIFE:	IT MUST BE STORE IN A DRY AND COOL PLACE, WITHOUT MOISTURE, AVOID THE DIRECT SUN LIGHT AND HIGH TEMPERATURES.
CONDITIONS OF STORAGE:	

CHEMICAL AND PHYSICAL CHARACTERISTICS:

PARAMETERS	% MAX TOLERANCE	PARAMETERS	MAX TOLERANCE
BROKENS	6,00%		
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	5,2 - 6,0 mm		
LENGHT / WIDTH RELATION	2,0 - 2,9 mm		

NUTRITIONAL INFORMATION

PARAMETERS	AVERAGE VALUE FOR 100g
MOISTURE	≤ 15%
ENERGY/CALORIES	347 Kcal 1475 KJ
CARBOHYDRATES	78,0%
total sugars (glucose)	<0,1%
PROTEIN	7,4%
FAT	0,6%
saturated fatty acid:	0,2%
trans fatty acid:	0,0%
DIETARY FIBER	1,4%
SALT	0,0%

ORGANOLEPTIC CHARACTERISTICS

COOKING TIME	16-18 MINUTES
FLAVOUR / ODOUR	EXEMPT OF FOREIGN FLAVOURS AND ODOURS
FORM/COLOR	TRANSLUCENT MEDIUM AND UNIFORM GRAIN RICE

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 1 MEASURE OF RICE. WHEN THE WATER OR BROTH START BOILING ADD THE RICE. FOR A RICE BROTH DISH COOK TI FOR 16 MINUTES AND FOR A DRY RICE DISH COOK IT FOR 18 MINUTES.

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 SUSHI 1 KG X 12

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BRAND: BAYO

LOT/BATCH: MARKET BY THE 6 NUMBERS INDICATING (YEAR+MONTH+DAY)
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PRIMARY PACKAGING

PARAMETER	VALUE
Net weight:	1 Kg
EAN13 code:	8411495113472
EDI code:	8411495113472
Material:	Plástico
Height:	18,5 cm
Length:	11 cm
Wide:	7 cm
Packaging weight:	4 g

SECONDARY PACKAGING

PARAMETER	VALUE
EAN14 code:	18411495113479
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

BAYO SUSHI 1 KG X 12 TARIC: 1006309410 EXPORT: 100630949100

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RGS: 20.43747/T

CIF F-43065697

ARROSSAIRES DEL DELTA DE L'EBRE I SECCIÓ DE CRÈDIT, SCCL.