

**PRODUCT DENOMINATION**

ARTICLE:	10000131
DESCRIPTION:	BAYO VAPORIZADO 5 KG X 4
PRODUCT:	PARBOILED LONG GRAIN RICE
COMMERCIAL CATEGORY:	1ST. CLASS RICE
INGREDIENTS:	RICE 100% PRODUCT FROM SUPPLIERS.
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 MOISTRURE, 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	328 Kcal 1394 KJ
CARBOHYDRATES	73,3%
total sugars (glucose)	0,1%
PROTEIN	7,9%
FAT	0,3%
saturated fatty acid:	0,2%
trans fatty acid:	0,0%
DIETARY FIBER	1,2%
SALT	0,0%

ORGANOLEPTIC CHARACTERISTICS

COOKING TIME	18 MINUTES
FLAVOUR / ODOUR	EXEMPT OF FOREIGN FLAVOURS AND ODOURS
FORM/COLOR	LONG AND UNIFORME YELLOW GRAIN

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

2,5 MEASURES OF BROTH OR WATER PER 1 MEASURE OF RICE. WHEN THE WATER OR BROTH START BOILING ADD THE RICE AND COOK FOR 18 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 VAPORIZADO 5 KG X 4****PRODUCT DENOMINATION**

ARTICLE:	10000131
DESCRIPTION:	BAYO VAPORIZADO 5 KG X 4
COMERCIAL CATEGORY:	1ST. CLASS RICE
BRAND:	BAYO
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 MOISTRURE, AVOID THE DIRECT SUN LIGHT AND HIGH TEMPERATURES.

PRIMARY PACKAGING**PARAMETER VALUE**

Net weight:	5 Kg
EAN13 code:	8411484010157
EDI code:	8411484010157
Material:	Plástico
Height:	41 cm
Length:	23 cm
Wide:	7 cm
Packaging weight:	25 g

SECONDARY PACKAGING**PARAMETER VALUE**

EAN14 code:	28411484010151
Cases / bags per bale:	4 U.
Net weight per bale:	20 Kg
Wide:	17 cm
Height:	37 cm
Legth:	58 cm
Case / Bag material:	Film Retráctil

PALLET**PARAMETER VALUE**

Cases per pallet:	42
Net Weight:	840 Kg
Layers per pallet:	7
Cases per layer:	6
Total height on pallet:	134 cm
Type of pallet:	Chep 800x1200
Gross weight:	870 Kg

COMMENTS

veronica.beltran@arrossaires.com

RGS: 20.43747/T

CIF F-43065697

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