

**PRODUCT DENOMINATION**

ARTICLE:	20008380
DESCRIPTION:	NOMEN A. INTEGRAL VACIO 1 KG. X 10
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 NOMEN A. INTEGRAL VACIO 1 KG. X 10****PRODUCT DENOMINATION**

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BRAND:	NOMEN
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PRIMARY PACKAGING

PARAMETER	VALUE
Net weight:	1 Kg
EAN13 code:	8410169014404
EDI code:	8410169014404
Material:	Carton
Height:	19,5 cm
Length:	12,2 cm
Wide:	5,5 cm
Packaging weight:	40 g

SECONDARY PACKAGING

PARAMETER	VALUE
EAN14 code:	18410169014425
Cases / bags per bale:	10 U.
Net weight per bale:	10 Kg
Wide:	20,6 cm
Height:	25,1 cm
Legth:	29 cm
Case / Bag material:	Carton

PALLET

PARAMETER	VALUE
Cases per pallet:	72
Net Weight:	720 Kg
Layers per pallet:	6
Cases per layer:	12
Total height on pallet:	138,6 cm
Type of pallet:	Chep 800x1200
Gross weight:	750 Kg

COMMENTSveronica.beltran@arrossaires.com
RGS: 20.43747/T

CIF F-43065697

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