



## ROUND WHITE RICE

### RICE CULTIVATED IN CAMARGUE - ORIGIN FRANCE

Product available in : - Organic Culture  
(ECOCERT Certification)

- Reasoned Culture

Label : IGP Camargue rice (or no label)

Rice issued from non GMO seeds

### ORYZA SATIVA

### Reference : 11

The 05/11/13

### CHARACTERISTICS BEFORE COOKING

CLASSIFICATION	:	Length = 5.0 mm +/- 0.3 mm width = 2.9 mm +/- 0.2 mm Round
COLOUR	:	Shiny white
ODOUR	:	Neutral
ASPECT	:	Fluid



### COOKING

TIME	:	14 Minutes cooking +/- 2 min for 2 persons : 125 g uncooked rice in 1 l salty boiling water
WATER ABSORPTION	:	240 g of cooked rice for 100 g uncooked rice

### CHARACTERISTICS AFTER COOKING

COLOUR	:	Shiny white
ODOUR	:	neutral
TASTE	:	Cream taste
ASPECT	:	Good presentation, good cohesion of the grains between each other.
TEXTURE	:	Very homogeneous, lightly sticky, melting, creamy.



### NUTRITION CLAIMS (Regulation EC 41/2009 and Regulation EC 1924/2006)

- Gluten free
- Very low sodium.

**NUTRITION AND ENERGY PROPERTIES average in 100 g uncooked rice**

ENERGY	: 357 kcal 1493 kJ	PROTEIN	: 6.0 g	sodium	: 2.2 mg
		FIBER	: 0.6 g	selenium	: 7.5 µg
FAT TOTAL	: 0.4 g	ASHES	: 0.3 g	vitamin E	: 0.04 mg
saturated	: 0.1 g	magnesium	: 26 mg	thiamin	: 0.04 mg
mono-unsaturated	: 0.15 g	phosphorus	: 76 mg	riboflavin	: 0.01 mg
poly unsaturated	: 0.15 g	potassium	: 72 mg	niacin	: 0.13 mg
CARBOHYDRATE	: 80.2 g	calcium	: 11 mg	Pantothenic ac.	: 0.45 mg
starch	: 80.0 g	iron	: 0.4 mg	Chl.pyrid.	: 0.03 mg
sugar	: 0.2 g	zinc	: 1.8 mg	folate	: 1.3 µg

**MICROBIOLOGICAL PROPERTIES by g of uncooked rice**

TOTAL PLATE COUNT	: ≤ 1 000 000	YEASTS	: ≤ 10 000
COLIFORMS	: ≤ 50 000	MOULDS	: ≤ 10 000
CLOSTRIDIUM PERFRINGENS	: ≤ 10	ESCHERICHIA COLI	: ≤ 100
STAPHYLOCOCCUS AUREUS	: ≤ 10	BACILLUS CEREUS	: ≤ 100
LISTERIA MONOCYTOGENES	: free in 25 g	SALMONELLA SPP.	: free in 25 g

**PRODUCT STORAGE**

- Best before date : Production date + 1 year
- Storage conditions : cool dry place, away from light and predators

**PHYSICOCHEMICAL AND TOXICOLOGICAL CHARACTERISTICS**

- Norms of the IGP Camargue Rice Guideline/ Superior Quality Rice Guideline
- Rice issued from organic or reasoned culture : free from pesticides
- Mycotoxins and heavy metals in accordance with current regulation
- This product has not been ionized
- Product to be eaten cooked

**PACKAGING TYPE**

- 25 kg neutral food paper bags with label
- 1 tone food compatible big-bag with label
- Merchandise put on a food carton sheet
- Euro pallet to be exchanged at collection

**LOADING CONDITIONS**

- All goods sold exworks Arles – 13200
- Leaving the seller factory with delivery and car letter
- Print out of the weight ticket for big-bag or bulk, but not 25 kg bags
- Agreement of the seller and the carrier for the departure of the merchandise in good conditions.

p. 2/3

## NORMS OF THE IGP RIZ DE CAMARGUE GUIDELINE

### "White rice"

<i>Regulation Arrêté du 14 septembre 2011 - Publication JO EC C127 of 4 may 2013</i>					
SAME TYPE / VARIETIES	:	≥ 97 %	IMMATURES KERNELS	:	≤ 0.5 %
MOISTURE CONTENT	:	≤ 15 %	CHALKY KERNELS	:	< 3 %
BROKEN KERNEL	:	≤ 5 %	STAINED AND SPOTTED	:	< 0.3 %
INORGANIC IMPURITIES	:	≤ 0.01 %	YELLOW AND AMBERS	:	< 0.1%
ORGANIC MATTER WITH OTHER GRAINS	:	≤ 0.05 %	MILLING DEGREE	:	< 5 %
PADDY RICE	:	≤ 0.06 %	DAMAGED KERNELS BY INSECT	:	Free
SHELLED	:	≤ 0.06 %	ABNORMAL SMELL	:	Free
GRAINS STRIATED WITH RED AND ADVENTICES	:	≤ 1 %	ABNORMAL TASTE	:	Free

## PHYSICOCHEMICAL AND TOXICOLOGICAL PROPERTIES of uncooked rice

<i>Regulation EC 1881/2006 modified</i>					
MYCOTOXINS in µg/kg (ppb)		HEAVY METALS in mg/kg ( ppm)			
AFLATOXINE B1	:	≤ 2	LEAD	:	≤ 0.2
AFLATOXINE (B1+B2+G1+G2)	:	≤ 4	CADMIUM	:	≤ 0.2
OCHRATOXINE	:	≤ 3		:	

