



SEMI-MILLED LONG 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 : 13

The 8/11/13

CHARACTERISTICS BEFORE COOKING

CLASSIFICATION	:	Length = 6.9 mm +/- 0.3 mm width = 2.4 mm +/- 0.2 mm Long A
COLOUR	:	Light brown
ODOUR	:	Neutral
ASPECT	:	Massive



COOKING

TIME	:	17 Minutes cooking, +/- 2 min for 2 persons : 125 g uncooked rice in 1 l salty boiling water.
WATER ABSORPTION	:	245 g of cooked rice for 100 g uncooked rice

CHARACTERISTICS AFTER COOKING

COLOUR	:	Light brown mat
ODOUR	:	Brown rice odour
TASTE	:	Lightly toasted
ASPECT	:	Good presentation, pericarp situated preferentially in the middle of the grains
TEXTURE	:	Heterogeneous, presence of fibbers almost firm and a soft heart.



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

- Gluten free
- Source of magnesium and phosphorus
- Source of thiamin
- Very low sodium

NUTRITION AND ENERGY PROPERTIES average in 100 g uncooked rice

ENERGY	: 353 kcal 1475 kJ	PROTEIN	: 6.9 g	sodium	: 2.5 mg
		FIBER	: 2.2 g	selenium	: 7.6 µg
FAT TOTAL	: 1.6 g	ASHES	: 0.8 g	vitamin E	: 0.44 mg
saturated	: 0.4 g	magnesium	: 73 mg	thiamin	: 0.22 mg
mono-unsaturated	: 0.6 g	phosphorus	: 183 mg	riboflavin	: 0.02 mg
poly unsaturated	: 0.6 g	potassium	: 161 mg	niacin	: 0.3 mg
CARBOHYDRATE	: 76 g	calcium	: 13.2 mg	pantothenic ac.	: 0.8 mg
starch	: 75.5 g	iron	: 1 mg	pyridoxin	: 0.08 mg
sugar	: 0.5 g	zinc	: 2.3 mg	folate	: 1.5 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
- Mycotoxines 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 compatible food 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

"Brown and half-brown rice and coloured rice"

<i>Regulation Arrêté du 14 septembre 2011- Publication JO EC C127 of 4 may 2013</i>					
SAME TYPE / VARIETIES	:	≥ 97 %	IMMATURE KERNEL	:	≤ 0.5 %
MOISTURE CONTENT	:	≤ 15 %	CHALKY KERNEL	:	≤ 5 %
BROKEN KERNEL	:	≤ 5 %	STAINED AND SPOTTED	:	< 0.5 %
INORGANIC IMPURITIES	:	≤ 0.01 %	YELLOW AND AMBER	:	< 0.1%
ORGANIC MATTER WITH OTHER GRAINS	:	≤ 0.05 %	DAMAGED GRAINS BY INSECT	:	Free
PADDY RICE	:	≤ 0.06 %	ABNORMAL SMELL	:	Free
GRAINS STRIATED WITH RED AND ADVENTICES	:	≤ 2 %	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		:	