



## WHITE BROKEN RICE

**RICE CULTIVATED IN CAMARGUE - ORIGIN FRANCE**

Product available in : - Organic Culture  
(ECOCERT Certification)  
- Reasoned Culture

**ORYZA SATIVA**

Rice issued from non GMO seeds

**Reference : 23**

The 12/11/13

### **CHARACTERISTICS BEFORE COOKING**

CLASSIFICATION	:	Length = 1 to 6 mm Width = 1 to 1.5 mm
COLOUR	:	White
ODOUR	:	Typical rice without additive or any other flavour
ASPECT	:	Fluid



### **COOKING**

TIME	:	8 Minutes cooking, +/- 1 min for 2 persons : 125 g uncooked rice in 1 l salty boiling water
WATER ABSORPTION	:	246 g of cooked rice for 100 g uncooked rice

### **CHARACTERISTICS AFTER COOKING**

COLOUR	:	Shiny white
ODOUR	:	White rice odour
TASTE	:	Light Cream taste
ASPECT	:	Open breaks, squat
TEXTURE	:	Homogeneous, pasty, creamy.



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

- Gluten free
- Very low sodium

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

ENERGY	: 357 kcal	PROTEIN	: 6.0 g	sodium	: 2.2 mg
	: 1493 kJ	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	Pyridoxin	: 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 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 exwox 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.

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**NORMS OF THE RICE GUIDELINE :**
**« White rice broken »**

MOISTURE CONTENT	:	≤ 15 %	YELLOW/AMBERS	:	≤ 0.5%
FOREIGN MATTER INORGANIC	:	≤ 0.1 %	BROWN RED RICE	:	≤ 3 %
FOREIGN MATTER ORGANIC	:	≤ 0.5 %	GLUTEN (wheat presence)	:	≤ 20 ppm
BREAKS BLACK STAINED	:	≤ 0.5 %	DAMAGED KERNELS BY INSECT	:	Free
PADDY	:	≤ 0.1 %	ABNORMAL SMELL	:	Free
CHALKY	:	≤ 6 %	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		:	