

## LONG CARGO PERFUMED BLACK 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 : 2**

**Naturally perfumed rice**

The 19/09/13

### CHARACTERISTICS BEFORE COOKING

CLASSIFICATION	: Length : 7.7 mm +/- 0.3 mm width : 2.1 mm +/- 0.2 mm Long B
COLOUR	: Shiny Black
ODOUR	: Neutral
ASPECT	: Very massive, very thin long



### COOKING

TIME	: 26 Minutes cooking, +/- 2 min for 2 persons : 125 g uncooked rice in 1 l salty boiling water very good quality overcooked (until 32 minutes without any problem)
WATER ABSORPTION	: 180 g of cooked rice for 100 g uncooked rice

### CHARACTERISTICS AFTER COOKING

COLOUR	: Black-aubergine, bright, colored in totality
ODOUR	: Nice herbal, underwood aroma.
TASTE	: Nice herbal tea taste, hard intensity
ASPECT	: Very good presentation, intact grains, very stretched out and very well distinctive
TEXTURE	: Good quality in mouth, pleasant and mellow.



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

- Gluten free
- Source of fibre
- Source of thiamin and pantothénic ac.
- High magnesium and phosphorus
- Very low sodium

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

ENERGY	:	350 kcal	PROTEIN	:	7.8 g	sodium	:	2.7 mg
	:	1464 kJ	FIBER	:	3.8 g	selenium	:	7.8 µg
FAT TOTAL	:	2.8 g	ASHES	:	1.3 g	vitamin E	:	0.84 mg
saturated	:	0.7 g	magnesium	:	120 mg	thiamin	:	0.4 mg
monounsaturated	:	1.0 g	phosphorus	:	290 mg	riboflavin	:	0.03 mg
poly unsaturated	:	1.1 g	potassium	:	250 mg	niacin	:	0.45 mg
CARBOHYDRATE	:	71.8 g	calcium	:	15.5 mg	pantothenic ac.	:	1.1 mg
starch	:	71.1 g	iron	:	1.5 mg	pyridoxin	:	0.12 mg
sugar	:	0.7 g	zinc	:	2.8 mg	folate	:	1.8 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

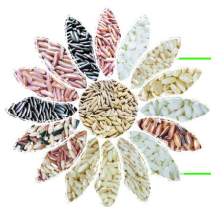
## PACKAGING TYPE

- 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 exworks Arles – 13200
- Leaving the seller factory with delivery and car letter
- Print out of the weight ticket for big-bag or bulk.
- Agreement of the seller and the carrier for the departure of the merchandise in good conditions.

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## 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 C 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		