

LONG SEMI-MILLED RED RICE QUICK COOKING

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 : 4 (Variety TAM TAM)

The 08/11/13

CHARACTERISTICS BEFORE COOKING

BIOMETRICS	: Length : 6.5 mm +/- 0.3 mm width : 2.0 mm +/- 0.2 mm Long B
COLOUR	: Light red
ODOUR	: Light odour of straw
ASPECT	: Fluid, thin long



COOKING

TIME	: 14 Minutes cooking, +/- 2 min for 2 persons : 125 g uncooked rice in 1 l salty boiling water
WATER ABSORPTION	: 205 g of cooked rice for 100 g uncooked rice

CHARACTERISTICS AFTER COOKING

COLOUR	: Red pericarp, almond coloured in pink
ODOUR	: Pleasant odour of brown rice
TASTE	: Brown rice taste, medium intensity
ASPECT	: Good presentation, smooth grains with opening of the pericarp, streaked and distinctive
TEXTURE	: Very pleasant good balance in mouth with crunchy and mellow.



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	PROTEIN	:	6.9 g	sodium	:	2.5 mg
	:	1475 kJ	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
monounsaturated	:	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
- Mycotoxins and heavy metals in accordance with current regulation
- This product has not been ionized
- Product to be eaten cooked

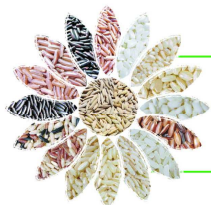
PACKAGING TYPE

- 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, 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 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 KERNELS	:	≤ 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
			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		:	