

## White Medium Rice 10%

## Specification & Information sheet

### Description

White Medium Rice is produced by milling brown rice, to remove the bran layer, followed by a sorting step. This type of rice is known as *Oryza Sativa L. Japonica* with a max kernel length of 6.0 mm.

Code: SF40010  
 Origin: Europe

### Applications

This Mediterranean rice has the ideal starch content to become perfectly weak and sticky for a lot of Mediterranean culinary dishes such as Paella and Risotto. It is also suitable for sweet desserts such as flans, pies and rice pudding.

### Nutritional Values per 100g

Energy	1461 KJ 344 Kcal
Fat	1,2 g
<i>Of which saturates</i>	0,5 g
Carbohydrates	75,8 g
<i>Of which sugars</i>	<0,5 g
Fibre	1,4 g
Protein	6,7 g
Salt	0 g
Sodium	<0,01 g

### Organoleptic Specification

Appearance	Milled White Rice
Odour	Neutral aroma
Flavour	Neutral flavour

### Foreign Matter Specification

Foreign Matter Organic	Max	0,1 %
Foreign Matter Inorganic	Max	0,01 %
Glass, plastic, metal	Target	Absence
Alive infestation	Target	Absence

### Microbiological Specification

Total Aerobic count	Max	100.000 CFU/g
Total Coliforms	Max	1.000 CFU/g
Yeast & moulds	Max	1.000 CFU/g
Bacillus Cereus	Max	1.000 CFU/g
Salmonella	Max	Absence in 25 g

### Physical Specification

Moisture	Max	15,0 %
Brokens	Max	10,0 %
Colour	Min	40,0 KETT
Paddy rice	Max	2,0 p/500g
Green kernels	Max	N/A %
Red kernels	Max	N/A %
Red streaked kernels	Max	0,5 %
Heat-damaged kernels	Max	0,2 %
Damaged kernels	Max	0,5 %
Peck	Max	N/A %
Chalky kernels	Max	4,0 %
Other grains	Max	0,1 %
Bulk density	Min	N/A g/L
Bulk density	Max	N/A g/L

### Labelling

White Medium Rice 10%

### Packaging

Silo trucks	Reclosable square packs
Big Bags up to 1.000kg	Folding boxes
Paper and plastic bags of 20/25/10/5kg	Boil in the Bag
	Pillow packs

### Storage & Shelf Life

The product must be stored in its unopened original packaging under appropriate, dry, and cool conditions. Storage should be free from odorous products and pests.

Shelf life: Minimum 24 months

### Cooking parameters

Cook this rice for about 20 mins in water, or 40 mins in milk for a fluffy, soft and sticky texture.

### Legislation

This product is in accordance with EU Food legislation:

Allergens – Commission Regulation (EC) No 1169/2011

Pesticides – Commission Regulation (EC) No 396/2005

Contaminants – Commission Regulation (EC) No 915/2003

Non GMO – Commission Regulation (EC) 1829/2003

### Certification & Claims

IFS, Kosher certification

Allergen-Free

High Fiber

Gluten-free claim

High Protein

Source of Fiber

Vegetarian

Source of Protein

Non-GMO

Vegan