



RED RICE PARBOILED INTEGRAL

Technical Sheet – Specification of product

Description of Product:

Rice special varieties, sub-group Parboiled brown rice, Class long fine.

Preparation method:

On the stove: In a pan heat 1 spoon (soup) of oil. Add 1 teacup of rice selected and washed, and fry thoroughly for 2 minutes. Add 2½ teacups of boiling water, salt and seasoning at taste. Stir and cook in a half covered pan in medium fire per 20 minutes or till the water dries. Turn off fire and let pan covered for 5 minutes till serve.

In micro-waves: In a refractory recipient, pour 2½ teacup of cold water. Add 1 teacup of rice selected and washed, salt and seasoning at taste. It is not necessary oil. Stir and place in micro-wave for 20 minutes at the maximum power of the appliance. Turn off the micro-wave and let it rest for 5 minutes before serve.

*Cooking time may vary in accordance to the model of appliance.

Description of fabrication process:

Organic paddy rice passes through a hydrothermic process (pre-cooking) making vitamins and hydrosolubles mineral salts fixate in the interior of grain. This pre-cooking grants a loose and nutritious rice without use the chemical products. Paddy rice yet passes in a process of drying, after this , rice is going to be peeled. Before the stage of polishing, red rice grains are electronically selected to remove grains of other varieties. After this process the grains of red rice goes to a physical and thermal process as to crash the peel and to reduce cooking time

before be packed automatically.

Physicochemical characteristics

Humidity	Máx. 13,0%
Broken	Máx. 3,0%
Musty, burnt, blacks	absents
Not gelatinized grains	Máx. 15,0%
Microscopy according to RDC14, dated 03/28/14. Absence of strange bodies, insect, larvae, other impurities	

Microbiological parameters

Total aflatoxines	< 5 ug/kg
Desoxinivalenol	< 750 ug/kg
Salmonella spp.	Absents
Ocratoxine A	< 10 ug/kg
Zearelenone	Absents
Bacillus Cereus	< 1,0x10 ² UFC/g

NUTRITION FACTS

Portion of 50g of crude rice (1/4 cup)	Quantity per portion	%VD*
Energy value	171kcal=718kj	9%
Carbohydrates	34g	11%
Proteins	4,3g	6%
Total fats	1,8g	3%
Saturated fats	0,3g	2%
Trans fats	0g	-
Food fiber	2,4g	10%
Sodium	0,8mg	0%
Tiamine	0,25mg	21%
Niacine	1,00mg	6%
* Daily values of reference based on a diet of 2000 kcal or 8400 kj. Your daily values may be greater or smaller depending upon your energetic necessities.		

Packing:

.Prime packing: Polyethylen sacks of 500g, 1 or 5 kg net content.

.Prime packing: Bags of polipropilen of 25 or 50kg net content.

.Secondary packing: Polyethylen film in shapes of 20x500g, 10x1kg, 30x1kg and 6x5kg.

Validity: 1 year

Conservation tips: store over pallets in clean place, dry and ventilated, 50 cm far from walls and protected against Sun and heat. Maintain far away from products that release odours.

Barrs code: Not applicable