

PARBOILED BROWN RICE

20min

Technical Sheet – Specification of product

Description of Product:

Rice type-1, 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 parboiled brown rice, salt and seasoning at taste. It is not necessary to fry. Add 2½ teacups of boiling water, stir and cook with semi covered pan in median fire per 20 minutes or till the water dries. Turn the fire off 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 parboiled brown rice, 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:

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 chemicals. Paddy rice yet passes in a process of drying, after this, rice is going to be peeled and electronically selected. After this process the grains of parboiled brown rice goes to a physical and thermal process as to crash the peel and to reduce cooking time until 20 minutes 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, larves, other impurities	

Microbiological parameters

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

NUTRITION FACTS

Portion of 50g of crude rice (1/4 cup)	Quantity per portion	%VD*
Energy value	179kcal=753kj	9%
Carbohydrates	39g	13%
Proteins	4,0g	5%
Total fats	1,0g	2%
Saturated fats	0g	0%
Trans fats	0g	-
Food fiber	2,4	10%
Sodium	0,8mg	0%
Tiamine	0,13mg	11%
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, 2 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, 15x2 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