



PARBOILED RICE

Technical Sheet – Specification of product

Description of Product:

Rice type-1, sub-group Parboiled polished, Class long fine.

Preparation method:

On the stove: In a pan heat 1 spoon (soup) of oil. Add 1 teacup of parboiled rice and fry stirring thoroughly. Add 2 teacups of boiling water, salt and seasoning at taste. Stir and cook in half-covered pan at median fire per 15 minutes or till the water dries. Turn the fire off and let pan covered for 5 minutes before serve.

In micro-waves: In a refractory recipient, pour 2 teacup of cold water. Add 1 teacup of parboiled rice, 1 teaspoon of oil, salt and seasoning at taste. Stir and place in to the micro-wave for 15 minutes in full fire of the appliance. Turn the appliance off and let it rest for 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 migrate to the interior of grain. This pre-cooking grant a loose and nutritious rice without use the chemicals products. Paddy rice yet passes in a process of drying, after this, rice is going to be peeled, electronically selected and automatically packed.

Physicochemical characteristics

Humidity	Máx. 13,5%
Broken	Máx. 5,0%
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
<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	175kcal=733kj	9%
Carbohydrates	39g	13%
Proteins	3,8g	5%
Total fats	0,3g	1%
Saturated fats	0g	0%
Trans fats	0g	-
Food fiber	0,66g	3%
Sodium	0,7mg	0%
Tiamine	0,11mg	9%
Niacine	1,70mg	11%
* 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 1, 2, 5, 8, 9 and 10 kg net content.

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

.Secondary packing: Polyethylen film in shapes of 10x1kg, 30x1kg,15x2, 4x5kg, 6x5kg,3x8kg, 3x9kg and 3x10kg.

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