

TECHNICAL SPECIFICATION RISO SCOTTI PRODUCT

Code number: CA00SA Rev. date 20/6/2016

VARIETY

CARNAROLI RICE

MERCEOLOGICAL CHARACTERISTIC

Spotted kernels	< 1,5 %
Red stripes kernels	< 1,0 %
Other variety	< 5,0 %
Chalky kernels	< 3,0 %
Damaged kernels	< 1,0 %
Heat damaged kernels	< 0,05 %
Brokens	< 1,75 %

CHEMICAL - PHYSICAL CHARACTERISTIC

Moisture	< 14,0 % +/- 0,5%
Dimensions (biometry)	Typical of the variety
Impurities	Absent
Foreign matters	Absent
Filth test	< 50 fragments / 50 g
Heavy metals	EU Law limit
Pesticides	EU Law limit
Micotoxins	EU Law limit
GMO	Absent (ref. Reg. 1829-1830/2003)
Allergens	Absent
Origin	UE
Cooking time	15 – 18 min.

MICROBIOLOGICAL CHARACTERISTIC

TVC	< 150000 ufc/g
Mould	< 500 ufc/g
Yeast	< 1000 ufc/g
Salmonella	Absent in 25 g
Escherichia coli	< 10 ufc/g
Total Coliforms	< 200 ufc/g

NUTRITIONAL VALUE

average value 100g of product

%DV

	average value 100g of product	%DV
Energy (kcal/kJ)	348 1478	17 18
Fats (g)	1.6	2
of witch saturated (g)	0.5	3
Carbohydrates (g)	75.9	29
of witch sugar (g)	0.5	1
Proteins (g)	7.2	14
Salt (g)	0.01	0
Fibres (g)	0.7	