

## BASMATI SUPER KERNAL RICE

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| <b>Variety</b>                              | Super Basmati Rice   |
| <b>Country of origin</b>                    | Pakistan   |
| <b>Growing area</b>                         | Himalaya foothills / Punjab (boarder with India)   |
| <b>Customs Tariff number CH</b>             | 1006.3090  |
| <b>Customs Tariff number EU</b>             | 1006.3098  |
| <b>Shelf-life</b>                           | 24 months or shelf-life date on packaging  |
| <b>Storage temperature</b>                  | 12 - 15 C (30 - 50 % RH)<br>Protect from direct sunlight   |
| <b>Composition</b>                          | 100 % Basmati Rice   |
| <b>Broken</b>                               | max. 5%  |
| <b>Humidity</b>                             | approx. 13 – max.15%   |
| <b>Sensory characteristics raw / cooked</b> | very slender, long, white grains<br> |
| <b>Odour/flavour</b>                        | typical Basmati flavor, exotic flavor  |
| <b>Cooking time approx.</b>                 | ca. 12 minutes   |
| <b>Consistency</b>                          | Al dente   |
| <b>Residues of harmful substances</b>       | Pesticides, insecticides and heavy metals in compliance with Swiss + European food law                                 |
| <b>Genetic engineering</b>                  | The product is GMO-free and has not been treated with ionizing radiation   |
| <b>Additives</b>                            | No additives are used  |
| <b>Allergene</b>                            | The product is allergen-free   |

### FOOD PROFILE

| Nutrients                             | 100 g              | 1 Portion (60 g) | % GDA     | GDA         |   |
|---------------------------------------|--------------------|------------------|-----------|-------------|---|
|                                       |                    | **               | *         | *           |   |
| Energy                                | 1480 kJ (344 kcal) | 212 kcal         | 11 %      | 2000 kcal   | * guideline daily amounts for an average adult. Nutritional requirements vary according to age, gender, physical activity, etc. |
| Fat                                   | 0,4 g              | 0,6 g            | 0%        | 70 g        |   |
| <i>of which saturated fatty acids</i> | <i>0.1 g</i>       | <i>0.2 g</i>     | <i>0%</i> | <i>20 g</i> |   |
| Carbohydrates                         | 76 g               | 45,6 g           | 16%       | 260 g       | ** 60g of raw rice corresponds to approx. 180g of cooked rice   |
| <i>of which sugar</i>                 | <i>0.2 g</i>       | <i>0.1 g</i>     | <i>0%</i> | <i>90 g</i> |   |
| Dietary fibre                         | 0,6 g              | 0,9 g            |           |             |   |
| Energy                                | 1480 kJ (344 kcal) | 212 kcal         | 11%       | 2000 kcal   |   |
| Salt                                  | 0 g                | 0 g              | 0 %       | 6 g         |   |

The above values are averages. Rice is a natural product and its quality therefore depends on a variety of factors. Soil composition, fertilization, climatic conditions, etc. have a direct influence on the quality of the product. It is therefore possible that individual values may sometimes be higher or lower than those indicated above. This product complies with Swiss food law in all respects.

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### AVERAGE MICROBIOLOGICAL VALUES IN CFU/G

Rice corresponds to the Swiss and European food law.

The microbiological values can, at your request, be determined by a specialist laboratory. On account of the homogeneity of the laboratory samples, major divergences are unavoidable.

Any values determined therefore cannot always be guaranteed.

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### MANUFACTURING PROCESS

In the country of origin:

Pakistan has a long tradition of growing this exceptional variety of rice. Literally, „basmati“ means „queen of fragrance“. Fertile soil and irrigation by the cool mountain streams of the Himalayas, rich in natural minerals, give this rice its distinctive flavor. After harvesting, the rice is dried and de-husked. We import the product as semi-raw rice or Whiterice and subject it to rigorous quality controls.

Processing in Switzerland by Reismühle Brunnen:

Cleaning, removal of immature kernels, milling, sorting by size, electronic color-sorting, sifting/sieving, packaging

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### DIETARY INFORMATION

vegetarian

lactose free

gluten free

low sodium

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### SYSTEM CERTIFICATES

SA 8000

IFS Food

Kosher

Halal

Brunnen, 08.07.2019/ LI