

ITAL. PARBOILED LONG-GRAIN 10 MINUTES

Variety	Thaibonnet
Country of origin	Italy
Growing area	Vercelli district, Po Plain, Northern Italy
Customs Tariff number CH	1006.3090
Customs Tariff number EU	1006.3067
Shelf-life	24 months or shelf-life date on packaging
Storage temperature	12 - 15 C (30 - 50 % RH) Protect from direct sunlight
Composition	100 % Thaibonnet Rice
Broken	max. 5%
Humidity	approx. 12.5 – max.14%
Sensory characteristics raw / cooked	Yellowish, slender, long grain 
Odour/flavour	typical intensive, parboiled flavour
Cooking time approx.	ca. 10 minutes
Consistency	Al dente
Residues of harmful substances	Pesticides, insecticides and heavy metals in compliance with Swiss + European food law
Genetic engineering	The product is GMO-free and has not been treated with ionizing radiation
Additives	No additives are used
Allergene	The product is allergen-free

FOOD PROFILE

Nutrients	100 g	1 Portion (60 g)	% GDA	GDA	
		**	*	*	
Energy	1440 kJ (344 kcal)	206 kcal	10 %	2000 kcal	* guideline daily amounts for an average adult. Nutritional requirements vary according to age, gender, physical activity, etc.
Fat	0,9 g	0,5 g	1%	70 g	
<i>of which saturated fatty acids</i>	0 g	0 g	0%	20 g	
Carbohydrates	76 g	45,6 g	16%	260 g	
<i>of which sugar</i>	0,6 g	0,4 g	0%	90 g	
Dietary fibre	2 g	1,2 g			** 60g of raw rice corresponds to approx. 180g of cooked rice
Protein	7 g	4,2 g	8%	50 g	
Salt	0,075 g	0,05 g	1 %	6g	

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.

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.

MANUFACTURING PROCESS

In the country of origin:

The raw rice is submerged in hot water. As a result, the minerals and vitamins in the hulls are dissolved and then made to soak into the rice kernels under high pressure. The rice grain is then sealed by pressure steaming and dried in a vacuum while the surface is simultaneously hardened. The hulls are removed. We import the product as brown rice or white rice 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

DIETARY INFORMATION

vegetarian
lactose free
gluten free
low sodium

SYSTEM CERTIFICATES

SA 8000
IFS Food
Kosher
Halal

Brunnen, 09.07.2019 / LI