

RICE FLOUR

Variety	Riceflour type 25kg conventional
Country of origin	Switzerland
Growing area	Ticino
Customs Tariff number	1102.9051
Shelf-life	12 months or shelf-life date on packaging
Storage temperature	12 - 15 C (30 - 50 % RH) Protect from direct sunlight
Composition	100 % rice
Type	150.000I
Humidity	approx. 13 – max.14%
Sensory characteristics raw / cooked	White rice flour 
Odour/flavour	Typical rice flavor
appearance	white
Consistency	Medium to small granulation
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

FOOD PROFILE

Nutrients	100 g	1 Portion (60 g) **			
Energy	1500 kJ (353 kcal)	212 kcal			* guideline daily amounts for an average adult. Nutritional requirements vary according to age, gender, physical activity, etc. ** 60g of raw rice corresponds to approx. 180g of cooked rice
Protein	7 g	4,2 g			
Carbohydrates	79 g	47,4 g			
of which sugar	0,5 g	0,3 g			
Fat	1 g	0,6 g			
of which saturated fatty acids	0,5 g	0,3 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.

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 Swiss rice farmers' and our suppliers' many years of experience with the Italian whiterice are a guarantee of meticulous cultivation methods and well-balanced processing. After harvesting in September/October, Camolino (Origanrio) rice is dried and de-husked. The rice is subject to rigorous quality controls.

Processing in Switzerland by Reismühle Brunnen:

Whiterice/Broken rice milling and sifting

DIETARY INFORMATION

vegetarian

lactose free

gluten free

low sodium

SYSTEM CERTIFICATES

SA 8000: 2014

IFS Food

Kosher

Halal

ALLERGEN AND FOOD INTOLERANCIES

Containing gluten (wheat, rye, barley, oats and spelt or hybrids) and products thereof	Nein X	Ja
Shellfishes and products thereof	X	
Eggs and products thereof	X	
Fishes and products thereof	X	
Penauts, soya beans and products thereof (including refined oils)	X	
Milk and products thereof (including lactose)	X	
Thick-skinned fruits (i.e. hazelnuts, walnuts and products thereof)	X	
Sulfite in a concentration of min. 10 mg/kg	X	
celery	X	
Sesameseeds	X	

PHYSICAL AND CHEMICAL EXAMINATIONS

Examination of granulation	unit	magnitude	Range of variations	Method	Frequency
0 – 70 micron	%	32.3	+ / - 10	sifting	with every production
70 – 112 micron	%	33.0	+ / - 10	sifting	with every production
112 – 125 micron	%	10.8	+ / - 10	sifting	with every roduction
125 – 150 micron	%	12.7	+ / - 10	sifting	with every production
150 – 160 micron	%	8.8	+ / - 10	sifting	with every production
> 160 micron	%	2.4	+ / - 10	sifting	with every production

Germ	unit	magnitude	method	Frequency
Aerobic, mesophilic germs	KBE/g	< 100'000	SLMB modif./ Germ counting	Random sample RMB
Enterobacteriaceae	KBE/g	< 1'000	SLMB modif./ Germ counting	Random sample RMB
Bacillus cereus	KBE/g	< 1'000	SLMB modif./ Germ counting	Random sample RMB
yeast	KBE/g	< 10'000	SLMB modif./ Keimzählung	Random sample RMB
mildew	KBE/g	< 1'000	SLMB modif./ Germ counting	Random sample RMB
Salmonella spp.	KBE/g	-/ 25 g	SLMB modif./ Germ counting	Random sample RMB
Escherichia coli	KBE/g	< 10	SLMB modif./ Germ counting	Random sample RMB