

## RIBE

Variety	Ribe
Country of origin	Italy
Growing area	Vercelli district, Po Plain, Northern Italy
Customs Tariff number CH	1006.3090
Customs Tariff number EU	1006.3094
Shelf-life	24 months or shelf-life date on packaging
Storage temperature	12 - 15 C (30 - 50 % RH) Protect from direct sunlight
Composition	100 % Ribe rice
Broken	max. 5%
Humidity	approx. 12 – max.15%
Sensory characteristics raw / cooked	Pearly-looking, partially with distinct white Kernel, slender, medium-grain
	
Odour/flavour	Typical rice flavor
Cooking time approx.	ca. 17 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	
		**	*	*	* guideline daily amounts for an average adult. Nutritional requirements vary according to age, gender, physical activity, etc.
Energy	1470 kJ (351 kcal)	211 kcal	11 %	2000 kcal	
Fat	0,3 g	0,18 g	0%	70 g	
<i>of which saturated fatty acids</i>	<i>0,1 g</i>	<i>0 g</i>	<i>0%</i>	<i>20 g</i>	
Carbohydrates	79 g	47,4 g	17%	260 g	
<i>of which sugar</i>	<i>0,2 g</i>	<i>0,1 g</i>	<i>0%</i>	<i>90 g</i>	** 60g of raw rice corresponds to approx. 180g of cooked rice
Dietary fibre	0,4 g	0,24 g			
Protein	7 g	4,2 g	8%	50 g	
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:

The Italian rice farmer's and our supplier's many years of experience with Vialone are a guarantee of meticulous cultivations methods and well-balanced processing. After harvesting in September/October, the vialone rice used for S.Andrea is dried and de-husked. We import the product as semi-raw 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 colour-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, 10.07.2019 / LI