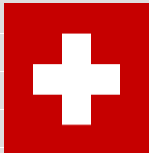



RISO NOSTRANO

| | | |
|--------------------------------------|----------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------|
| Variety | Loto | Swiss product |
| Country of origin | Switzerland |  |
| Growing area | Ticino, Maggia-Delta | |
| 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 % risotto rice | |
| Broken | max. 5% | |
| Humidity | approx. 13 – max.15% | |
| Sensory characteristics raw / cooked | Pearly-looking with distinct white kernel, plump, medium-grain | |
| |  | |
| Odour/flavour | Typical rice flavor | |
| Cooking time approx. | ca. 18 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. ** 60g of raw rice corresponds to approx. 180g of cooked rice |
|---------------------------------------|--------------------|------------------|-----------|-------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| | | ** | * | * | |
| Energy | 1480 kJ (354 kcal) | 212 kcal | 11 % | 2000 kcal | |
| Fat | 0,8 g | 0,5 g | 1% | 70 g | |
| <i>of which saturated fatty acids</i> | <i>0,3 g</i> | <i>0,2 g</i> | <i>0%</i> | <i>20 g</i> | |
| Carbohydrates | 76 g | 46 g | 16% | 260 g | |
| <i>of which sugar</i> | <i>0 g</i> | <i>0 g</i> | <i>0%</i> | <i>90 g</i> | |
| Dietary fibre | 0,2 g | 0,1 g | | | |
| Protein | 9 g | 5 g | 11% | 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.

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:

Our supplier, Terreni alla Maggia, is a guarantee of meticulous cultivation methods and well-balanced processing. Rice in Ticino is cultivated by the dry system with regular irrigation. After harvesting in September/October, Ticino risotto rice is dried and de-husked. The semi-raw rice is subjected 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

DIETARY INFORMATION

vegetarian
lactose free
gluten free
low sodium

SYSTEM CERTIFICATES

SA 8000
IFS Food
Kosher
Halal

Brunnen, 10.07.2019 / LI