

## WILD RICE MIX

<b>Variety</b>	85% USA Parboiled Rice, 15% USA Wild Rice
<b>Country of origin</b>	USA
<b>Growing area</b>	Parboiled rice in Arkansas, wild rice in California
<b>Customs Tariff number CH</b>	1006.3090
<b>Customs Tariff number EU</b>	1006.3067
<b>Shelf-life</b>	24 months or shelf-life date on packaging
<b>Storage temperature</b>	12 - 15 C (30 - 50 % RH) Protect from direct sunlight
<b>Composition</b>	Mix consisting of: 85% USA Parboiled rice, 15% USA Wild rice
<b>Broken</b>	max. 5%
<b>Humidity</b>	approx. 12 – max.14%
<b>Sensory characteristics raw / cooked</b>	Typical wild-rice mixture, yellowish and black, slender, fine, long grains
	
<b>Odour/flavour</b>	Intensive odour, slight predominance of wild rice
<b>Cooking time approx.</b>	ca. 17 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 allergenfree

## 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	1380 kJ (330 kcal)	199 kcal	10 %	2000 kcal	
Fat	0,5 g	0,3 g	0%	70 g	
<i>of which saturated fatty acids</i>	0 g	0 g	0%	20 g	
Carbohydrates	70 g	42 g	15%	260 g	
<i>of which sugar</i>	0,5 g	0,3 g	0%	90 g	** 60g of raw rice corresponds to approx. 180g of cooked rice
Dietary fibre	7 g	4,2 g			
Protein	10 g	6 g	12%	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:

### USA Parboiled

Parboiling Process:

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 strong 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 semi-raw or whiterice and subject it to rigorous quality controls.

### Wildrice

To harvest the crop, the Indians bend the stalks into their canoes and tap the grains out of the seed heads. After being filled into sacks, these grains immediately begin to ferment, which gives them their dark-brown or blackish color. Once the correct level of fermentation is reached, the grains are roasted over a fire. This hardens them and gives them a lightly smoked flavor. They are then de-husked, cleaned and sorted.

Processing in Switzerland by Reismühle Brunnen:

Cleaning, removal of immature kernels, milling, sorting by size, electronic color-sorting, sifting/sieving, mixed in proportions of 85:15 and packaged.

Customers may request different proportions for the mix.

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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

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