

CAROLINO RICE LEZIRIAS RIBATEJANAS 500G:



1. PRODUCT (Assignment and Commercial type):

Long Grain Rice Carolino – Milled Rice

2. RICE RAW MATERIAL:

Paddy Rice coming from integrated crop management produced in the region of Ribatejo in Azambuja, Benavente, Coruche, Salvaterra de Magos and Vila Franca de Xira.

Variety – Rice Carolino Aríete

3. AVERAGE NUTRITIONAL VALUES FOR 100G:

Nutritional Statement - Average values	Por 100g	g
Energy	1476	kJ
	348	kcal
Lípidos	0,8	g
of which saturates	0,3	g
Carbohydrates	78,1	g
of which sugars	<0,2	g
Proteins	7,0	g
Salt	<0,01	g
Dietary fiber	1,4	g

4. ORGANOLEPTIC CHARACTERISTICS:

Grains of white rice, with characteristics flavor and aroma.

5. TECHNOLOGY OPERATIONS:

After the reception the paddy rice is submitted to cleanness, followed by drying even that the moisture of the rice reaches the value of 13,5% of moisture. This drying can occur in two phases, the first one reduces the moisture of rice until 16% and second until 13,5%, whit storage and new cleanness between the two steps of drying.

After drying the paddy rice is stored in silos with cold and forced dry air ventilation (10-14 °C), in the case of outside silos, or normal ventilation, if the silos are in the interior of a building or when the conditions of atmospheric air allow it.

After storage the paddy rice is transported to the mill to begin the process of cleanness, followed by remove and extraction of husk, through the peeler/extractor (separation of husk and the grains), the husked rice goes to the gravity table (table paddy), where by a difference in weight, the peeled grains are properly separated for the following process of whitening. After this selection the rice is milled and polished, rice whitening is achieved through the wear of the film and the grain of rice, until the desired degree of whiteness. Polishing is the removal of particles of flour stuck to the grain, leaving the rice with its natural luster and waxy.

Then we extracted the broken (broken grains) and grains with defects in color. The whole-grain rice and with no defects in color are packaged in deposits that are then routed to the process of packing. The milled rice is packaged in controlled atmosphere, packed and shipped for final storage, waiting shipment.

6. CHARACTERISTICS OF TRANSPORT:

Store in a cool and dry place. Distributing vehicles in closed box and well protected.

7. INTENDED USE:

It is considered that the products are aimed at the whole population, introduced in several types of dishes after cooking.

8. DURABILITY:

These products have a shelf life of 1 year.

9. LEGISLATION:

- DL nº 62/2000 de 19 de Abril
- CODEX STAN 198-1995
- Portaria nº. 1198/91

10. DATA PACKAGING AND LOGISTICS:

PACKING			GROUPAGE					
Mark	Plastic film	Capacity	Packaging by box	Boxes per nível	Total Levels	Total Boxes	Kg Total	Unit Sale
Carolino Rice Lezírias Ribatejanas	OPP20+Pet12+PPcast40	0,5 Kg	12	7	6	42	252	Pallet

	Package	Box	Pallet
Dimensions (cm)	height = 16 cm width = 10 cm depth = 6 cm	height = 16 cm width = 40 cm depth = 23 cm	height = 112 cm width = 120 cm depth = 80 cm
Weights (Kg)	Net Weight = 0,5 Kg Gross Weight = 0,505 Kg	Net Weight = 6 Kg Gross Weight = 6,35 Kg	Net Weight = 252 Kg Gross Weight = 267Kg
Volum (m³)	V= 0,000960 m ³	V= 0,015 m ³	V= 1,08 m ³

11. BARCODE:

Package Carolino Rice Lezírias Ribatejanas (500g) – 560 1692 072 020

Box Carolino Rice Lezírias Ribatejanas (6kg) – 1 560 1692 072 027