

Variety

Reperso

Ingredients

White organic rice

Origin

Italy

Organoleptic Characteristics

Appearance: uniform

Odour: characteristic of the product, absence of unpleasant smells

Taste: typical of the product

Useful tips

Rice ideal for risotto but also for all dishes of high gastronomy.

Recommended cooking time: 14/16 minutes

Color

Big white beans with a high percentage of starch inside.

Physical Characteristics

The physical characteristics are compliant:

- Decree 1 of the Ministry of Agriculture and Forestry Policies of February 2000 - Rules governing the internal trade of rice;
- Legislative Decree No. 131 of 4 August 2017.

There are no foreign bodies or substances hazardous to health in the product according to COMMISSION REGULATION (EC) No. 1881/2006 of 19 December 2006.

Permitted tolerances

PARAMETER	UNIT	VALUE
Humidity	%	14
Broken grains	%	5
Chalky grains	%	3
Damaged grains	%	1,5
Colors damaged grains	%	0,05
Red grains	%	1
Foreign body	%	0,1
Impurity	%	4

Microbiological Standards

PARAMETER	UNIT		VALUE
Yeast and mould	Ufc/g	<	10000
Aflatoxin (B1+B2+G1+G2)	mg/kg	<	4
Ocratoxin	ppb	<	3
E.coli	Ufc/g	<	100
Total microbe charge	Ufc/g	<	1000000
Total coliforms	Ufc/g	<	10000
Filth test			
⇒ Parts of insects		<	15
⇒ Metal parts			absent
⇒ Rodents hair	N°/50 g		2
⇒ Foreign body			absent

Reg. 165/2010 entitled "Change, with regard to aflatoxin, of Regulation (EC) No. 1881/2006 setting maximum levels for certain contaminants in foodstuffs "

Heavy Metals

Cd 0,2 mg/kg

Pb 0,2 mg/kg

As In 0,2 mg/kg

Reg CE n.1881 / 2006 called "The maximum levels for certain contaminants in foodstuffs"

Control of foreign bodies**PACKAGING DEPART.:**

Metal detector packaging lines: ferrous 1.5 mm - 1.5 mm non-ferrous - Inox 2 mm

Packaging

Carton tube with inside bag of PET/EVOH-PE 500 gr atmp

The primary packaging is fully complying with the instructions in the following EU regulations:

Reg 1935/204 / EC and subsequent updates

Reg.1895 / 2005 / EC and subsequent updates

Reg 10/2011 / EC and subsequent updates

Reg 2023 / 2006CE and subsequent updates

And the following Italian regulation:

Ministerial Decree 21/03/1973 and subsequent updates

Decree 777/82 and subsequent updates

Directive 75/106 / EEC of 19/12/1974 Prepackaged packaging

Labelling

All products Agricola Lodigiana are labeled with the following information:

- Product name
- Expiration Date
- Lot
- Preservation
- Producer

- Manufacturing plant
- Weight
- Rice origin
- Organic certification
- Any suggestions

Reference EU REG n. 1169/11 entitled "Information to consumers"

Reference REG CE 834/2007 on the "organic production and labeling of organic products"

Legislative Decree 109/92 and following updates

Legislative Decree 181 of 23 June 2003

D. M. n.113552 / 2017 of 16-17 August 2017 The origin of the rice on the label

Legislative Decree no.131 of 04 August 2017 Disposition concerning new denominations of rice for the internal market

Legislative Decree No. 143 of September 15, 2017 Indication of the establishment on the label

Shelf Life

PRODUCTS	SHELF LIFE
Rice 500 gr atmp	24 months

Palletizing

	pc x box	box x floor	Floor nr.	tot boxes	tot pc
Rice 500 gr atmp	6	16	6	96	576

Storage and transport mode

The product must be transported, stored and subsequently stored at room temperature, away from direct heat and moisture (max 18 ° - max 65% humidity).

Nutrition declaration - Average values for 100 grams of raw product

Energy	1455	kJ / 343	kcal
Fats	1		g
of which saturated fats acids	0,38		g
Carbohydrates	76,7		g
of which sugar	0,3		g
Protein	6		g
Salt	0,0013		g

Table drawn up pursuant to Reg. 1169/2011

Allergens

In the product there are no allergens in accordance with Reg. EU n. 1169/2011 and contaminations present are lower as entities as required by the Regulation.

Product informations

The product is:

- NOT was irradiated / it does not contain irradiated ingredients products

- Suitable for vegans, vegetarians
- Suitable for consumption by persons intolerant to gluten

The product should be consumed after cooking.

Traceability

The company is equipped with a system of registration and collection of data aimed at the traceability of food or food products sold or delivered externally to the company itself. The traceability system makes it possible to identify one or more batches of food placed on the market by the company. The records make it possible to identify the suppliers of incoming raw materials, the production batches of the goods, the batch of raw materials used for production, and production data. The lot code created by the company, allows to go back to the day of production and the related ingredients used. Our traceability system is able to carry out an effective withdrawal action from the market of the goods that may be found to be non-compliant. Reference Regulation (EC) n. 178/2002

Haccp

The company is equipped with a HACCP Plan
Reference Regulation (EC) n. 852/2004

OGM

The product does not contain Genetically Modified Organisms, nor has it been subjected to manipulations or processes that foresee its use.
Reference Regulation 2006/1829 / EC

Contacts

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