

## N&C B BLUE JAPON SUPER

Art nr: EP40001

### 1. Product description:

*Japonica White Rice* is produced by gentle milling of cleaned, de-husked brown rice in order to remove the outer bran layers, leaving the polished starchy endosperm centre. Broken kernels and other defects are removed by passing through several cleaning steps and a high-tech optical colour sorting. This "soft cooking" rice is identified as *Oryza Sativa L. Japonica* without any heat treatment and is characterized by kernel length of less than 6.0 mm. It is sourced from reliable cultivators in Europe or North-Africa.



### 2. Physico-chemical parameters:

Aspect		White milled rice	
Flavour/Taste		Typical rice flavour	
Broken	max	5.0%	method ISO 7301
Paddy	max	3.0/500g	method ISO 7301
Foreign organic material	max	2.0/500g	method ISO 7301
Foreign inorganic material	max	1.0/500g	method ISO 7301
Red striped kernels	max	0.5%	method ISO 7301
Damaged kernels	max	0.5%	method ISO 7301
Heat damaged kernels	max	0.1%	method ISO 7301
Chalky kernels	max	3.0%	method ISO 7301
Other varieties	max	0.2%	method ISO 7301
Colour	min	40 KETT	satake withness meter
Moisture	max	15%	method ISO 712

### 3. Nutritional parameters per 100g:

Nutritional Declaration	per 100g		Reference intake	
Energy	1463	KJ	17,4	%
	345	Kcal		
Fat	1,0	g	1,4	%
of which saturates	0,2	g	1,0	%
Carbohydrate	76,0	g	29,2	%
of which sugars	0,5	g	0,6	%
Fibre	1,0	g		
Protein	7,4	g	14,8	%
Salt	0,01	g	0,2	%




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### 4. Microbiological parameters:

Total aerobic count	max	$10^5$ /g	method AOAC 966.23
Yeast & Moulds	max	$10^3$ /g	method ISO 7954
Total Coliformes	max	$10^3$ /g	method ISO 4832
Salmonella	max	absent/25g	method SP-VGM002
Bacillus Cereus	max	$10^3$ /g	method ISO 7932
E. Coli	max	10/g	method AFNOR SDP

### 5. Quality Standards:

Allergen-free  
Gluten free  
GMO free, *conform EU regulation*  
Pesticides, mycotoxins and heavy metals, *conform EU regulation*  
Kosher, IFS certified



### 6. Cooking information:

*Japonica white rice* needs to be cooked for about 20 min in water or 40min in milk to obtain well-cooked kernels, depending on personal taste. This delicious soft cooking rice is characterized by a fluffy, soft and sticky texture with a neutral rice flavour.

Cooked rice can be kept safely for maximum 24 hours in a refrigerator at max 6°C in a tightly covered container which will also prevent the rice to dry out.

### 7. Shelf life:

The shelf life of this rice is minimum 18 months in dry and cool circumstances. Storage room should be free from odorous products and pests.

### 8. Packaging:

#### Primary packaging

Net weight	25 kg
Type	Multilayer Kraft Paper Bag (50x70)

#### Palletisation

Format	0.8 x 1.2
Type	EURO
Quantity	7L of 4B + 2B

### 9. Applications:

*Japonica white rice* loses a lot of starch during boiling which makes the cooked rice weak and sticky.

This makes it the perfect rice for sushi, desserts such as flans, pies and rice pudding but also for paella and risotto.


