



RISERIA MODENESE S.R.L.

41012 CARPI (Modena) Via Milano, 5 ITALY

QUALITATIVE TECHNICAL SPECIFICATIONS OF COMMON ORIGINARIO RICE

=====

DEFITITION

The name “ rice “ is reserved for the product obtained by processing paddy with complete husk removal and following refining.

Group and variety

The Originario type of rice belongs to the common rice group and has the following features:

Length	: short
Shape	: round
Size	: small
Pearl	: absent
Stripe	: short or absent
Tooth	: regular
Head	: regular
Section	: round

Definition of faults

BLUNT GRAIN: grains that have had all their tooth taken away.

RED STREAKED GRAINS: grains that have long red streaks, in various degrees and shades, due to pericarpo residues.

GRAIN THAT HAVE NATURAL DEFORMITIES: natural deformities are considered to be those of hereditary deformity or in other words different from the morphologic features typical of the variety.

VARIETY IMPURITY: variety impurity means the presence of grains that belong to other varieties, red streaked grains of another group are considered impurities.

CHALKY GRAINS: rice produced abroad is considered chalky when at least three quarters of the surface has an opaque and floury aspect. Rice produced in Italy is considered chalky when the grains are opaque and floury: over 40% of their surface for the absent pearl variety; over 70% of their surface for the slightly extended pearl variety; over 90% of their surface for the extended pearl variety.



DEMAGED GRAINS: grains or parts of grains that show evident deterioration due to dampness, infestation, predators or other reasons, but that have not been damaged by heat.

HEAT DEMAGED GRAINS: grains or parts of grains whose natural colour as changed due to heat. This category includes even grains or parts of grains that have gone yellow due to alteration. Grains of parboiled rice mixed with non-parboiled rice are included in this category.

BROKEN GRAINS OR BREAKUPS: grains to which a part of the superior volume to the tooth has been removed.

Maximum fault tolerance allowed

Blunt grains	: 5%
Red streaked grains	: 3%
Natural deformities and variety impurities	: 10% (max variety impurity 5%)
Chalky grains	: 3%
Damaged grains	: 2%
Heat damaged grains	: 0,05%
Broken grains	: 5%

The following foreign body tolerance are allowed:

- not edible mineral or vegetable substance, on condition that they are not toxic 0,01%.
- presence of seeds, part of seeds and their edible derivatives 0,10%

Nutritional features

Proteins	: 6,86 gr/100 gr.
Lipids	: 0,46 gr/100 gr.
Glucides	: 91,71 gr/100 gr.
Raw fibres	: 0,27 gr/100 gr.
Ashes	: 0,68 gr/100 gr.
Caloric content	: 375.6 gr/100 gr.

Cooking time : 12'/13'

Culinary use : soup;cakes