

	<b>PRODUCT SPECIFICATION</b>	
	<b>PRODUCT NAME</b> NATIVE RICE STARCH	

### 1) GENERAL DESCRIPTION

Product	Native rice starch
Origin	EU / NON EU

### 2) NUTRITIONAL VALUES in 100 g (Average Values - Source: USDA Nutrient Database)

Energy value	Kcal 350.1 – 1464.8 kj
Carbohydrates	86.8 g
Proteins	0.5 g
Fats	0.1 g
<ul style="list-style-type: none"> <li>• Monounsaturated fats</li> <li>• Polyunsaturated fats</li> <li>• Saturated fats</li> </ul>	0.046 g
	0.016g
	0.037g
Minerals	0.5 g
Sodium	34 mg
Dietary fibre	0.1 g

### 3) CHEMICAL-PHYSICAL PARAMETERS

Appearance	Fine flour, white in colour, insoluble in cold water
Smell	Neutral
Taste	Neutral
Alerts	None
Umidità	14% Max
Ph (sol. 20% in distilled water)	6.0 – 7.5
Ash	0.6 % s/s Max
Proteins (N*6.25)	1% s/s Max

### 4) MICROBIOLOGICAL PARAMETERS

Total plate count	1.000 ufc/g Max
E. Coli	< 10 ufc/g
Moulds	500 ufc/g Max
Yeasts	100 ufc/g Max
Salmonelle	Assenti in 125 ufc/g

### 5) BIOLOGICAL PARAMETERS

GMO	Absent
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#### 6) CERTIFICATIONS

Organic Agriculture	Yes
NOP	Yes
Bio Suisse	
JAS	
Kosher	
BRC	

#### 7) STORAGE AND TRANSPORT CONDITIONS

Storage	Store in a cool and dry place. Protect from humidity, heat and source of possible cross contamination.
Notes	Product stored in dedicated warehouse with controlled temperature

#### 8) PACKAGING AND SHELF LIFE

Packaging	Multi-layer paper bag food grade
Net weight	20 kg
Shelf -life	Best before date within 24 months from the production

#### 9) SAFETY MEASURES

CAS registry number	N.A.
Safety data sheet provided	No
Legislation reference	Reg. CE 1272/2008 does not state any safety measures for this type of product
Active ingredient	None
Hazard statements	None
Prevention precautionary statements	None

#### 10) REFERENCE LEGISLATION

- Regulation (EC) No. 834/2007 "Production and labelling of organic products"
- Regulation (EC) No. 853/2004 "Hygiene of food products"
- Regulation (EC) No. 1169/2011 "Provision of food information to consumers"
- Regulation (EC) No. 1935/2004 "Food Contact Materials"
- Regulation (EC) No. 1881/2006 "Maximum levels of certain contaminants in food products"

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### 11) ALLERGENS

Allergens	Existing inside the product	Existing in the production line	Existing in the storage place	Existing risk of contamination
Cereals containing gluten: wheat, rye, barley, oat, spelt, khorasan and derived products	NO	YES	YES	YES
Shellfish and derived products	NO	NO	NO	NO
Mollusk and derived products	NO	NO	NO	NO
Eggs and derived products	NO	NO	NO	NO
Fish and derived products	NO	NO	NO	NO
Peanuts and derived products	NO	NO	NO	NO
Soy and derived products	NO	YES	YES	YES
Lupin and derived products	NO	YES	YES	YES
Milk and derived products (included lactose)	NO	NO	NO	NO
Fruit with shell: almonds ( <i>Amigdalus communis L.</i> ), hazelnuts ( <i>Corylus avellana</i> ), walnuts ( <i>Juglans regia</i> ), cashew nuts ( <i>Anacardium occidentale</i> ), pecan nuts [ <i>Carya illinoesis (Wangenh) K.Koch</i> ], Brasile nuts ( <i>Bertolletia excelsia</i> ), pistachio ( <i>Pistacia vera</i> ), Macadamia nuts ( <i>Macadamia ternifolia</i> ) and derived products	NO	NO	YES	NO
Celery and derived products	NO	NO	YES	NO
Mustard and derived products	NO	NO	YES	NO
Sesame seeds and derived products	NO	NO	YES	NO
Sulphur dioxide and sulphites up to 10 mg/kg or 10 mg/l as SO <sub>2</sub>	NO	NO	NO	NO

Editing	Control	Approval	Last revision
February 2020	February 2020	February 2020	February 2020