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|  | PRODUCT SPECIFICATION | Page 1 de 2 |
| | | Code: EP-021 |
| | ORGANIC MOCHI BROWN RICE | Version: 10/2016 |

1. DESCRIPTION

According to the Argentinian Food Code Section IX Art. 648, brown rice is the seed of *Oryza sativa L.* hulled, with pericarp, hard, dry, free of impurities and parasites.

- Seed Season: September – October
- Harvest Season: April – May

2. INGREDIENTS

Organic Rice

3. ORGANOLEPTICS CHARACTERISTICS

- **Aspect:** Dry and fluid seed, palpable, devoid of lumps and with a negligible presence of black dots, and strange materials.
- **Aroma:** Characteristic, soft and pleasant, cool, typical, never with a mold smell, rancid, or other abnormal smell.
- **Color:** Dun, characteristic whitish

4. QUALITY PARAMETERS

- **Origin:** Argentina
 - **Type :** Short Grain
 - **Broken:** 4 % max.
 - **Foreign matter:** < 0.5 %
 - **Chalky grains:** 2 % max.
 - **Damaged kernels:** 1.0 % max.
 - **Red kernels:** 0.5 % max.
 - **Moisture:** 14.0 % max.
 - **Amylose:** **3 % max**
 - **Inorganic Arsenic:** < 0,2 mg/kg
 - **Organic Certification:** USDA-NOP Standard / UE 834/2007
 - **Kosher Certification:** STAR K
 - **Non-GMO Certification:** Non GMO PROJECT VERIFIED
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5. MICROBIOLOGICAL PARAMETERS

- **Yeast and Molds:** <1.10³ CFU/g
- ***Bacillus cereus*:** < 1.10⁴ CFU/g
- ***Salmonella spp*:** Absence in 25g

6. MYCOTOXINS

- **Aflatoxin B1:** <1,0 µg/kg
- **Aflatoxin B2:** <1,0 µg/kg
- **Aflatoxin G1:** <1,0 µg/kg
- **Aflatoxin G2:** <1,0 µg/kg
- **Total Aflatoxin:** <4,0 µg/kg

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| Made by | Revised by | Approved by |
| Quality Department | Commercial Department | Director |

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7. PESTICIDES

Free of pesticides according to legislation.

8. SHELF LIFE

Life time recommended 10 months under the recommended storage conditions.

9. STORAGE CONDITIONS

Product should be stored in a clean, cool (temperature range of 10 – 20 °C) and dry place away from strong odors.

10. PACKAGING

- **Lot N°:** MB-AAA-CC (MB: mochi brown rice, AAA: process number; CC: last two digits of the year of harvest).
- **Export Number:** DDD-EE (DDD: client number; EE: shipment number)
- **Presentation:**
 - o Big Bag (polypropylene with internal polyethylene / metalized bag): 950 kg and 1000 kg.
 - o Rice is fumigated with CO₂ before loaded in containers
 - o Bag 25 kg
- **Label:** Included in bag with certification seals

11. INTENDED USE

Industrial
Kosher
Gluten Free
Allergen Free
Vegetarian and Vegan

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