PRODUCT SPECIFICATION

Art. no.	**E5**
Product name and packaging	**Black Rice - 100% cooked (4 x 2.5 kg)**
EAN trading unit	**5413835690349**
EAN sales unit	**5413835690332**
Intrastat	**19049010**

1. GENERAL PRODUCT INFORMATION

Product description
pre-cooked and deep-frozen black rice

Ingredients declaration/additives
water (58.0%), black rice (42.0%)

Country of origin: ITALY

Shelf life: Can be stored for 24 months from production in the original, sealed packaging at -18°C. Do not refreeze after thawing.

Preparation:
- Boil: Heat the frozen rice for 30 seconds in hot, lightly salted water (± 95°C).
- Stir fry: Stir fry for 3 minutes.
- Combisteamer: Heat the frozen rice for approx. 4 minutes in a combi steamer (100°C, 100% steam).

2. SENSORY PARAMETERS

Colour	black/dark brown

3. Nutritional Characteristics

Characteristic	Applies
Contains gluten	No
Contains lactose	No
Vegan	Yes
Vegetarian	Yes

4. Nutritional values

Parameter	Target value
Energy	578,00 kJ
Energy	137,00 kcal
Total fat	1,40 g
saturated fat	0,40 g
Carbohydrates	26,80 g
of which sugars	0,50 g
Fibres	1,60 g
Proteins	4,20 g
Salt	0,00 g

5. Allergens

Allergens	Present (yes/no)
gluten containing grain	Free from
wheat	Free from
rye	Free from
barley	Free from
oat	Free from
spelt	Free from
kamut	Free from
crustacean and shellfish	Free from
egg	Free from
fish	Free from
peanuts	Free from
soy	Free from
milk	Free from
tree nuts	Free from
almond	Free from
hazelnuts	Free from
walnuts	Free from
cashewnut	Free from
pecan	Free from
Brazil nut	Free from
pistachio	Free from

macadamia nut	Free from
celery	Free from
mustard	Free from
sesame	Free from
sulphite	Free from
lupine	Free from
molluscs	Free from

6. GMO

Our products have not to be declared neither to the presently applied legal regulations for genetically modified food nor to the EU regulations (1829/2003 and 1830/2003) for the labelling, admission and traceability of genetically modified food and animal feed.

7. Irradiation

This product and all processed raw material is not irradiated.

8. Microbiological data

Parameter	Tolerance
Total plate count	Less than 100000 cfu/g
Bacillus cereus	Less than 1000 cfu/g
Escherichia coli	Less than 10 cfu/g
Yeast and moulds	Less than 100 cfu/g
Listeria monocytogenes	Less than 10 cfu/g
Salmonella	Absent in 25 g
Staphylococcus aureus	Less than 10 cfu/g
Sulphate reducing anaerobes	Less than 100 cfu/g

9. Packaging

Data	Trade unit (TU)	Selling Unit (SU)
EAN	5413835690349	5413835690332
Contents (pieces)	4 x 2,5 kg	2,5 kg
Type of packaging	box	bag
Package dimensions	386 x 246 x 190 mm	320 x 235 x 4 mm
Empty package weight	328 g	17 g

10. Logistics data

Data	
Number per layer	9
Number of layers per pallet	9
Total number per pallet	81
Total weight of product per pallet	810 kg
Pallet dimensions (length x width)	1200 x 800 mm
Maximum height (stacked), including pallet	1800 mm

11. Legal Statement

This product and all used packaging material comply with all legal statements of the European Union.

12. Metal detection

All products are metal detected before packaging.

Drawn up in Diest on. 16/10/2026	