


BASMATI RICE

Variety	Traditional Basmati Rice
Country of origin	India
Growing area	Himalaya foothills
Customs Tarif number CH	1006.3090
Customs Tarif number EU	1006.3094
Shelf-life	24 months or shelf-life date on packaging
Storage	Cool, dry and dark
Composition	100% Basmati Rice
Broken	< 5%
Humidity	< 15%
Sensory characteristics raw / cooked	Very slender, long, white grains 
Odour / flavour	Typical Basmati, grainy, flowery
Cooking time approx.	Ca. 12 minutes
Consistency	Grainy, slightly sticky
Residues of harmful substances	Pesticides, insecticides and heavy metals in compliance with Swiss + European food law
Genetic engineering	The product is GMO-free and has not been treated with ionizing radiation
Additives	No additives are used
Allergene	The product is allergen-free

Food Profile

Nutrients	100g	1 Portion (60g)	%GDA	GDA	* guideline daily amounts for an average adult. Nutritional requirements vary according to age, gender, physical activity, etc.
			**	*	
Energy	1480 KJ (354 kcal)	212.4 kcal	11%	2000 kcal	** 60g of raw rice corresponds to approx. 180g of cooked rice
Fat	0.4 g	0.24 g	0%	70g	
<i>Of which saturated fatty acids</i>	0.1 g	0 g	0%	20g	
Carbohydrates	76 g	45.6 g	16%	260g	
<i>Of which sugar</i>	0.2 g	0 g	0%	90g	
Dietary fibre	0.6 g	0.36 g			
Protein	10 g	6 g	12%	50g	
Salt	0 g	0 g	0%	6g	

The above values are averages. Rice is a natural product and its quality therefore depends on a variety of factors. Soil composition, fertilization, climatic conditions, etc. have a direct influence on the quality of the product. It is therefore possible that individual values may sometimes be higher or lower than those indicated above. This product complies with Swiss food law in all respects.

Average microbiological values in CFU/G

Rice corresponds to the Swiss and European food law.

Each analysis can, at your request and your cost, be determined by a specialist laboratory. Because of the homogeneity of the laboratory samples, major divergences are unavoidable.

Any values determined therefore cannot always be guaranteed.

Manufacturing process

In the country of origin:

Generations of experience in growing this exceptional rice variety have become a tradition in India. The literal translation of Basmati means "queen of flavours". Fertile soils and irrigation by the cool mountain rivers of the Himalayas, which are rich in natural minerals, give this rice its distinctive flavour. The rice is dried and husked after harvesting. We import the rice as semi-finished or finished rice and subject it to strict quality control.

In Switzerland by Reismühle Nutrex:

Sieving, (grinding,) classifying, (polishing,) metal detection, colour sorting, storage, packing

Dietary information

vegetarian

vegan

System certificates

SA 8000

IFS Food

Available with the following labels

EU-Bio

Bio Knospe

Demeter

Fairtrade (FLO ID Nr. 1750)

Naturland

Brunnen, 19.01.2024 / TF