JASMINE RICE

Variety	Thai Hom Mali Rice, Jasmine rice (standards of Thai Hom Mali Rice, B.E.2544)				
Country of origin	Thailand				
Growing area	North-western area bordering on Laos / Cambodia				
Customs Tarif number CH	1006.3090				
Customs Tarif number EU	1006.3098				
Shelf-life	24 months or shelf-life date on packaging				
Storage	Cool, dry and dark				
Composition	100 % Jasmine rice				
Broken	max. 5%				
Humidity	approx. 10 – max.14%				
Sensory characteristics raw / cooked	White, slightly crystalline, very slender, long grain				
Odour / flavour	Exotic flavor				
Cooking time approx.	ca. 15 minutes				
Consistency	Al dente				
Residues of harmfus 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	1500 kJ (359 kcal)	215 kcal	11 %	2000 kcal	
Fat	0.5 g	0.3 g	0%	70 g	
Of which saturated fatty acids	0 g	0 g	0%	20 g	
Carbohydrates	79 g	47.4 g	17%	260 g	
Of which sugar	0 g	0 g	0%	90 g	** 60g of raw rice
Dietary fibre	0.5 g	0.3 g			corresponds to approx. 180g of cooked rice
Protein	8 g	4.8 g	10%	50 g	
Salt	0 g	0 g	0 %	6 g	

The above values are <u>averages</u>. 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:

Our suppliers in Thailand are selected according to strict criteria and guarantee impeccable products. After harvesting, the rice is dried and dehusked. We import the product as semi-raw rice and subject it to rigorous quality controls.

In Switzerland by Reismühle Nutrex:

Cleaning, removal of immature kernels, milling, sorting by size, electronic color-sorting, sifting/sieving, packaging

Dietary information

vegetarian lactose free gluten free low sodium

System certificates

SA 8000 IFS Food

Available with the following labels

Fairtrade (FLO ID Nr. 1750) Bio Knospe EU Bio

Brunnen, 14.03.2023 / TF