

	Allegato GSQ 01	
	Gestione della Qualità	
	SCHEMA PRODOTTO	

PRODUCT IDENTIFICATION

EAN	BRAND
8017759646764	CURTIRISO
Rice variety and Milled level	
Nerone parboiled medium brown rice	
Commercial denomination	
Riso nero integrale	
Rice Origin	
ITALY	
Claim origin for label (Rif. D.M. 26/07/17)	
Rice Origin: Italy	

UNIT OF SALE

Net weight	Primary pack	Outer case / unit
500 g (e)	Vacuum bag (Coupled film NYLON BX 15 my + PE 110 my) in case (white WLC patinated card, back gray 450 gr./sqm).	12 pieces heat-shrink bundle

BASIC PRODUCT INFORMATION

Production site	CURTI S.r.l. – Via Stazione 113 Valle Lomellina
Best before date	24 months from packing date
Lot coding	L + best before date + production time
Shelf life	≥ 18 months
Ingredients list	Not Applicable
Storage conditions	Store in cool dry place
Allergens declaration	None (the product is naturally free from gluten)

PHYSICAL CHARACTERISTICS

PARAMETERS	UM	LIMIT	Notes
Broken kernels	%	≤ 5,00	
Damaged kernels	%	≤ 2,50	Spotted
Non parboiled kernels	%	≤ 0,10	
Non fully gelatinized kernels	%	NA	Not applicable
Peck	%	NA	Not applicable
Red striped kernels	%	NA	Not applicable
Variety admixture	%	≤ 5,00	
Moisture	%	≤ 15,00	
Organic foreign matters	%	≤ 0,10	Edible matters
Inorganic foreign matters	%	≤ 0,01	Non Toxic

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TECHNICAL STANDARD

Company code	6B0836BB	Codice ITF 14	08017759646764
Units per case	12	COLLI per Pallet	112
Pallet type	EPAL	Peso netto Pallet (kg)	672

ORGANOLEPTIC and NUTRITION FACTS INFORMATION

Parameter		Value		Target
RAW	Aroma	Typical starch		Free from off smells
	Visual appearance	Matt Black		Homogeneous, uniform
COOKED	Taste	Typical starch		Free from aftertaste
	Visual appearance	Loose kernels		Homogeneous uniform
	Texture	Firm kernels		Not sticky
	Cooking time	18 minutes		+/-1 minuto
Nutrition facts for 100 g of raw rice	Energy	kJ 1504	kcal 355	
	Fats	2,2 g		
	of which saturated	0,7 g		
	Carbohydrates	75 g		
	of which sugar	1,0g		
	Fibers	2,1 g		
	Proteins	7,7g		
	Salt	0,02 g		

LEGAL COMPLIANCE

Parameters	EC Rules
Rice Variety	Legislative Decree 131/2017
Heavy metals	CE 1881/2006 – CE 1006/2015
Mycotoxins	CE 1881/2006
GMO	CE 1829-1830/2003
Pesticides	CE 396/2005 – 299/2008 – 839/2008 – 239/2009

PROFILO MICROBIOLOGICO: Prodotto RTC (Ready to Cook)

Parametro	UM	Riferimento	Fonte
aW (attività dell'acqua)	-	< 0,7	Piano analitico interno
E. Coli	UFC/g	< 100	Linee guida Reg.Piemonte
S. Aureus	UFC/g	< 10.000	
Bacillus Cereus	UFC/g	< 10.000	
Salmonella	-	Assente in 25 g	
Muffe	UFC/g	< 10.000	
Lieviti	UFC/g	< 10.000	



Stutzer QC approved 05.08.2020

CURTI S.r.l. con socio unico
Gestione della Qualità