

Gestione della Qualità

SCHEMA PRODOTTO



PRODUCT IDENTITY

Code	Brand	Variety
NA	NA	CARNAROLI

Unit of Sale Details

Net Weight	Primary Pack	Outer Case
NA	NA	NA

PHYSICAL PARAMETERS

PARAMETERS	UM	LIMIT	Detail
Broken	%	5,00	
Damaged kernels	%	1,50	Black spotted
Black Parboiled	%	//	Not Applicable
Yellow (heat damaged grains)	%	0,05	
Chalky Kernels	%	3,00	
Non 100 % Gelatinised	%	//	Not Applicable
Non Parboiled kernels	%	//	Not Applicable
Red Striped grains	%	3,00	
Variety Admixture	%	5,00	Other group varieties
Moisture	%	14,50	
Organic extraneous matter	%	0,10	Edible
Non Organic extraneous matter	%	0,01	Not Edible

LOGISTIC SPECIFICATIONS

EAN Code	NA	ITF 14 Code	NA
Shelf Life	NA	UVC per Pallet	NA

ORGANOLEPTIC SPECIFICATIONS

Parameter		Value		Detail
Before cooking	Smell	Typical fragrance		Starchy
	Visual	White cream		Uniform
After cooking	Smell	Typical fragrance		Starchy
	Visual	Loose kernels		Uniform
	Texture	Firm kernels		Uniform cooking
	Cooking Time	14		
Average nutrition values per 100g	Energy	kJ 1496	kcal 352	
	Proteins			6,7
	Carboydrates			80,4
	Fats			0,4