

	PRODUCT SHEET	Code: M7.15	
	TECHNICAL SHEET	Audit: 04	Date upgrade: 01/01/2026

PRODUCT	
ARBORIO RICE	
ARTICLE DESCRIPTION	
<i>Among the most widespread in Italy, Arborio rice has big and long grains. Thanks to its grain size, heat enters the most peripheral section of the grain during cooking while leaving its centre rich in starch, which allows the rice to remain perfectly “al dente”. It is the high starch content that makes this rice the most suitable for creamy risottos. Try it also in timbales.</i>	
SALES DESCRIPTION	Arborio Rice
VARIETY	Arborio – Long Grain White A Rice
VARIETY GROUP – SPECIES	Japonica – Oryza Sativa
ORIGIN	Italy
INGREDIENTS	
Arborio Rice	100%
PRODUCTS CHARACTERISTICS	
PRODUCT GROUP	Long Grain A Rice – Superfino
PEARLING	Central pearl
AMYLOSE	22,6% (average value)
PROTIDES	10,5% (average value)
ALLERGENS	Absent
MORPHOLOGICAL and PHYSICAL PROPERTIES of KERNELS	
KERNEL COLOR	White
MOISTURE	Max 14,5%
BROKEN KERNELS	=< 5%
RED KERNELS	=< 3%
DAMAGED GRAINS	=< 2,5%
CHALKY GRAINS	=< 4,5%
IMPURITIES	=< 10%
SENSORY EVALUATION	
COLOR	White
ODOR	Typical, Not aromatic
TASTE	Absent
CONSISTENCY	Solid
APPEARANCE	Uniform

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TYPICAL NUTRITION VALUE FOR 100g

Reg. CE 1169/2011 – Source: ENR

ENERGY	kJ 1456 / kcal 348
FAT	0,5 g
- <i>of which saturates</i>	0,2 g
CARBOHYDRATE	79 g
- <i>of which sugars</i>	0,2 g
FIBRE	1,1 g
PROTEIN	6,5 g
SALT (= Na x 2,5)	0,01 g
VITAMINS	
- niacin B3	1,3 mg
- pantothenic acid	0,63 mg
- thiamin B1	0,06 mg
- vitamin B6	0,15 mg
- biotin	3 µg
MINERALS	
- phosphorus	115 mg
- magnesium	32 mg
- iron	0,8 mg
- zinc	1 mg
- copper	0,2 mg
- selenium	7 µg
REFERENCE INTAKES FOR ENERGY AND SELECTED NUTRIENTS OTHER THAN VITAMINS AND MINERALS (ADULTS 8400 kJ / 2000 kcal)	
- energy	18 %
- total fat	1 %
- saturates fat	1 %
- carbohydrate	30 %
- sugars	0 %
- protein	15 %
- salt	0 %

ADDITIONAL INFORMATION

Product GMO FREE: YES ☒ NO ☐

TARIC Goods Code: 1006 30 96

Product does not contain colorants, preservatives, chemical additives

Product not subjected to ionizing treatments

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FOOD ALLERGENS IN THE PRODUCT

	On product	Absent on product	On production flow	On storage
Milk and products thereof		X		
Lactose		X		
Fish and products thereof		X		
Crustaceans and products thereof		X		
Eggs and products thereof		X		
Soybeans and products thereof		X		
Molluscs and products thereof		X		
Wheat and products thereof		X		
Rye and products thereof		X		
Barley and products thereof		X		
Oats and products thereof		X		
Spelt and products thereof		X		
Kamut and products thereof		X		
Walnuts (<i>Juglans regia</i>) and products thereof		X		
Hazelnuts (<i>Corylus avellana</i>) and products thereof		X		
Almonds (<i>Amygdalus communis</i> L.) and products thereof		X		
Cashews (<i>Anacardium occidentale</i>) and products thereof		X		
Pecan nuts (<i>Carya illinoensis</i> - Wangenh) and products thereof		X		
Brazil nuts (<i>Bertholletia excelsa</i>) and products thereof		X		
Pistachio nuts (<i>Pistacia vera</i>) and products thereof		X		
Queensland Nuts (<i>Macadamia ternifolia</i>) and products thereof		X		
Peanut and products thereof		X		
Sesame seeds and products thereof		X		
Celery and products thereof		X		
Mustard and products thereof		X		
Lupin and products thereof		X		
Sulphur dioxide and sulphites at concentration of more than 10 mg/kg or 10 mg/litre in terms of the total SO ₂		X		

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CHEMICAL STANDARDS (MRL – Maximum Residue Levels)	
Pesticides	
Pyrethrins	3 ppm
Rotetone	0,01 ppm
Piperonyl Butoxide	20 ppm
Other	0,01 ppm
Mykotoxin	
Aflatoxin B1	2 ppb
Total Aflatoxins	4 ppb
Ochratoxin A	3 ppb
Fumonisine	800 ppb
Zearalenone	75 ppb
DON	750 ppb
Heavy metals	
Cadmium	0,15 mg/kg
Lead	0,20 mg/kg
Inorganic arsenic	0,15 mg/kg
Other	
Foreign Matter	Absent
MICROBIOLOGICAL STANDARDS (MRL – Maximum Residue Levels)	
Total Bacterial Count	<1.500.000 UFC/g
Enterobacteriaceae	<100.000 UFC/g
Salmonella	Absent
Staphylococcus aureus	<100 UFC/g
Bacillus Cereus	<1.000 UFC/g
Clostridium perfringens	<1.000 UFC/g
Escherichia Coli	<10 UFC/g
Yeasts and moulds	<1.000 UFC/g
Insect fragments	Absent
Birds fragments	Absent
Rodent fragments	Absent
STORAGE CONDITIONS	
Store in a cool dry place, away from direct heat and sunlight, pest free area.	
SHELF LIFE	
(In condition of storage and use required)	
Bag Packaging	12 months from date of packing
Cello bag and Protective Atmosphere Packaging	18 months from date of packing
Vacuum Packaging	24 months from date of packing
INSTRUCTIONS FOR USE	
The product should be eaten cooked. Cooking time: 14-16 minutes Ideal for risotto and side dishes	