


# WHOLE BARLEY RICE

NAME	WHEAT <i>Hordeum vulgare</i>	
DESCRIPTION	Whole barley rice is an Andean grain, native to Peru, which has been consumed by pre-Columbian cultures since ancient times and is characterized by its small size and color that can vary between white and dark brown.	
COMPOSITION	100% Whole Barley Rice.	
INTENDED USE	Culinary preparations, malt production, expanded cereals, flour, etc. According to variety.	
POTENTIAL CONSUMERS	General public from 12 months of age, except allergy sufferers. For industrial consumption.	
PRESENTATION	In airtight bags of low-density polyethylene with bi-oriented polypropylene (LDPE – BOPP) of 200 gr- 10kg. 200 gr- 10kg polyethylene bag. Polypropylene bag of 10-50kg.	
LETTERED	<ul style="list-style-type: none"> <li>• Product Name</li> <li>• Company Name</li> <li>• Net content</li> <li>• Address</li> <li>• Ruc</li> <li>• Batch/Packaging Date</li> <li>• Expiration Date</li> <li>• Health Authorization</li> <li>• Storage conditions</li> </ul>	
STORAGE CONDITIONS	Clean, fresh, dry environment and on stretchers.	
DISTRIBUTION CONDITIONS	Clean, airtight and exclusive vehicle, free of strange odors, free of pests.	
LIFESPAN	Twelve (12) months.	
INSTRUCTIONS FOR USE	<ul style="list-style-type: none"> <li>• Consumption prior to industrial conditioning or prior cooking.</li> <li>• Once opened, keep the container closed in a clean and cool place.</li> <li>• Consume before the date indicated on the package.</li> </ul>	
PHYSICOCHEMICAL AND ORGANOLEPTIC CHARACTERISTICS	<ul style="list-style-type: none"> <li>• Humidity: max. 12% (According to customer's requirement)</li> <li>• Color: Product characteristic.</li> <li>• Taste: Characteristic, free of strange flavors.</li> <li>• Smell: Characteristic, free of strange odors.</li> <li>• Appearance: Whole and clean grains.</li> </ul>	

	SHEET		CODE: PAA-SGI FTPT-21
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QUALITY FEATURES	<ul style="list-style-type: none"> <li>Damaged grains: 4% max.</li> <li>Contrasting variety: 6% max.</li> <li>Impurities: 2% max.</li> <li>Other defects (sucked, small and broken grains): 4% max.</li> </ul>						
MICROBIOLOGICAL CHARACTERISTICS	Agent	Category	Class	n	c	Limit per g	
						m	M
	<i>Molds</i>	2	3	5	2	104	105

Source: R.M. No. 591-2008-MINSA "Sanitary Standard that establishes the Microbiological Criteria for Sanitary Quality and Food and Beverage Safety for Human Consumption". Criterion V.1. Dry grains.