



# Brown rice

## 01 / Product perspective

### MILLING AND PROCESS PERFORMANCE

A useful grain comparison considers the usable fraction after cleaning, milling and moisture adjustment. Compare offers on an agreed moisture basis and trial the grain in the actual production process. A low purchase price can be offset by a lower usable yield.

### NUTRITION REFERENCE | PER 100 G EDIBLE PORTION

Reference food: Rice, brown, long-grain, raw (Includes foods for USDA's Food Distribution Program)

#### ENERGY

**367 kcal**

#### PROTEIN

**7.5 g**

#### FAT

**3.2 g**

#### CARBOHYDRATE

**76.2 g**

#### FIBRE

**3.6 g**

#### SATURATED FAT

**0.6 g**

#### IRON

**1.3 mg**

#### POTASSIUM

**250.0 mg**

USDA comparator, not a Brazilian lot certificate or finished-product nutrition label. Edible tissue excludes bones. The raw/dried state and trim shown in the reference description determine the comparison; cooking, refining and added ingredients may change it.

### HOW TO USE THIS INFORMATION

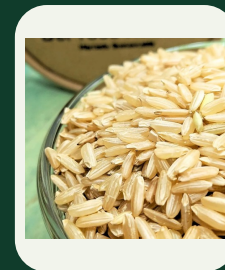
Carbohydrate, protein and fibre describe different grain fractions. Refining, bran removal and moisture adjustment can change the nutrition profile and manufacturing result.

### RESEARCH SOURCES

USDA FoodData Central, SR Legacy: FDC ID 169703.

[Open the nutrition reference](#)

[Open the product and latest enquiry](#)



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## 02 / Practical evaluation & sourcing

### TRANSLATE THE APPLICATION INTO MEASURABLE ACCEPTANCE

For Brown rice, compare samples under the same production conditions. Agree the measurement method and acceptance limits before using the result to assess a commercial shipment.

### YOUR PRODUCT-SPECIFIC TRIAL BRIEF

01 / Grain length and variety: state the target, reporting unit, test method and acceptable variation. Ask for a result tied to the sample and proposed lot, not only a general catalogue statement.

02 / Broken percentage: state the target, reporting unit, test method and acceptable variation. Ask for a result tied to the sample and proposed lot, not only a general catalogue statement.

03 / Moisture and milling level: state the target, reporting unit, test method and acceptable variation. Ask for a result tied to the sample and proposed lot, not only a general catalogue statement.

04 / Cooking and storage requirements: state the target, reporting unit, test method and acceptable variation. Ask for a result tied to the sample and proposed lot, not only a general catalogue statement.

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### MOISTURE BASIS

Agree whether results and price comparisons use as-received or dry-matter values.

Request: Moisture method and the same reporting basis for each sample.

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### PROCESS TRIAL

Grain size and milling behaviour affect usable fractions.

Request: Trial-milling or cooking results using your production conditions.

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### CONTAMINANTS

Acceptance depends on commodity and importing-market limits.

Request: Lot-specific mycotoxin, residue and microbiological scope.

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### IDENTITY PRESERVATION

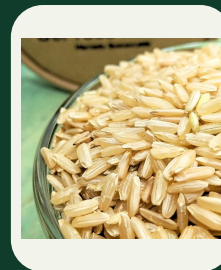
Organic and non-GMO status need their own documented scope.

Request: Lot traceability and applicable segregation/certification records.

### STORAGE AND DOCUMENT BASIS

Agree the storage conditions, shelf life and pack protection for the actual product. Request sample/lot identity, ingredients where relevant, analytical results and destination-specific documents.

Research reference: Codex Alimentarius - official commodity standards



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## 03 / Complete your purchasing brief

Fill in these fields, save a completed copy and email it as an attachment to [info@saiagrobrazil.agr.br](mailto:info@saiagrobrazil.agr.br). For an immediate online enquiry, use the product link below.

YOUR NAME

COMPANY

BUSINESS EMAIL

PHONE / WHATSAPP

PRODUCT / GRADE

QUANTITY AND UNIT

PURCHASE FREQUENCY

DESTINATION COUNTRY

PORT / NAMED PLACE

PREFERRED TRADE TERM

SHIPMENT / RECEIVING PERIOD

PACKING PREFERENCE

YOUR INTENDED APPLICATION

TECHNICAL TARGETS / NUTRITION BASIS / REQUIRED ANALYSIS

INSPECTION / DOCUMENTS / LABELLING REQUIREMENTS

☐ I agree that SAI Agro Brazil may use these details to respond to my enquiry.

EMAIL THE SAVED PDF

Open product enquiry

Privacy policy

Email opens a draft; attach your saved PDF before sending. Save locally before closing your PDF reader. This brief is an enquiry, not a purchase contract.