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## Product Specification

### Risotto Rice

Date: 24<sup>th</sup> June 2009

Page 1 of 9

**PACK SIZE** 1 x 10kg/1 x 20kg / 1 x 25kg

**ORIGIN:** Denmark/Germany/UK

**GENERAL** The product shall be prepared from fresh sound raw material that is free from all toxic residues and taints. The final product shall comply with all current U.K. and E.C. Food Legislation.

#### **INGREDIENTS**

Rice 99%  
Salt 1%

Declare as: Arborio Rice  
Salt

#### **PROCESSING**

Medium grain arborio rice is delivered to the factory, each load is sampled and assessed for foreign material and physical defects. The load is then cleaned, cooked, cooled, frozen and multi-weigh head filled into blue sacks.

#### **PACKING**

During packing, the rice weighed into formfilled blue polythene sacks weighing 20kg. The sacks are Best Before and Production date coded, checkweighed and metal detected, palletised and stretch wrapped before being returned to store at -23°C to await despatch.

Code Number	Issue Date	Version Number	Issued By	Complied By
FN1002	23 <sup>rd</sup> June 2007	Four	Foodnet Ltd	Alan Gosling

**QUALITY CONTROL** Checks are carried out on the following: -

- Processing: - Raw material  
Final Product  
Peroxidase  
Temperature
- Packing: - Metal detection  
Check weighing  
Final product physical defect levels  
Organolepsis  
Sack sealing  
Sack coding and print quality

**DEFECT TOLERANCES** Product shall be checked at least hourly against the following tolerances for defects: -**Per 1000g**

Clumps (>10mm dia)	2% w/w
Foreign Material	Nil
E.V.M.	Nil

**Per 50g**

Blemishes	1
Broken Grains	5% w/w

**DEFINITIONS OF DEFECTS****Clumps**

These are where grains of rice are fused together, and cannot be readily separated, in clumps larger than 10mm in diameter.

**Foreign Material**

This includes any material not derived from the rice plant or defined as EVM, such as insects, pieces of insects, wood, glass, stones, metal, sand, grit, plastic or any other material which will render the product unacceptable.

**Extraneous Vegetable Matter (EVM)**

Vegetable material derived from the rice plant other than the rice grains e.g. pieces of husk. Vegetable material not from the rice plant will be counted as Foreign Material.

**Blemishes**

Blemished grains are those which are discoloured or which have black ends (Pecks), and undermilled grains i.e. red streaked grains

Code Number	Issue Date	Version Number	Issued By	Complied By
FN1002	23 <sup>rd</sup> June 2007	Four	Foodnet Ltd	Alan Gosling

**Broken Grains**

These are grains which on inspection appear to be less than 75% of the size of the original grain.

**ORGANOLEPSIS** (Carried out on a cooked sample.)

**COLOUR** Uniform and bright.

**FLAVOUR** Natural, characteristic flavour, typical of the type of rice, with no off-flavours or taints.

**TEXTURE** Grains uniformly firm and 'tender', rice neither soft or chalky. Once cooked, the individual rice grains shall be slightly sticky.



Average Sample

**MICROBIOLOGICAL**

Organism	Target	Maximum
T V C @ 30°C	$1 \times 10^3$	$1 \times 10^5$
Total Coliforms	$1 \times 10^2$	$1 \times 10^3$
E. coli	$1 \times 10^1$	$2 \times 10^1$
Bacillus cereus	$5 \times 10^2$	$5 \times 10^3$
Staph. aureus	Nil	$1 \times 10^1$
Salmonella	Absent in 25g	Absent in 25g
Listeria monocytogenes	Absent in 25g	$1 \times 10^2$

Code Number	Issue Date	Version Number	Issued By	Complied By
FN1002	23 <sup>rd</sup> June 2007	Four	Foodnet Ltd	Alan Gosling

**ANALYTICAL**

Fully cooked product and therefore has negative peroxidase.

**WEIGHT CONTROL**

The product shall be packed to minimum weight.

**METAL DETECTION**

All cartons shall be passed through a metal detector. The system shall be tested at least hourly using 3.5mm ferrous and 3.5mm non-ferrous & 4.0 mm stainless steel test pieces.

**CODING**

Best Before End shall be twenty four months following the month of packing e.g. if packed in May 2009 then BEST BEFORE END MAY 2011.

Production / Traceability Code Four figure International date code (Year number, Day number) plus factory identification code and shift code e.g. product packed 1 January 2009 = **9001**.

**SACKS**

Dark blue food grade polythene machine formed sacks.

Code Number	Issue Date	Version Number	Issued By	Complied By
FN1002	23 <sup>rd</sup> June 2007	Four	Foodnet Ltd	Alan Gosling

**NUTRITIONAL INFORMATION**

This data conforms to the requirements of EC Council Directive 90/496/EEC

100g of uncooked risotto rice typically contains: -

Parameter	Value / 100g	Methodology
Energy - kcal	130	USDA
Energy - kJ	544	USDA
Moisture	68.6g	USDA
Carbohydrate	28.6g	USDA
- as sugars	Trace	USDA
- as polyols	0.0g	USDA
- as starch	23.9g	USDA
Fat	0.2g	USDA
- as saturates	Trace	USDA
- as mono unsaturates	Trace	USDA
- as poly unsaturates	0.1g	USDA
Protein	2.4g	USDA
Fibre	0.3g	USDA
Sodium	0mg	USDA
Vitamin A	0µg	USDA
Vitamin B <sub>6</sub>	0.6mg	USDA
Vitamin B <sub>12</sub>	0µg	USDA
Vitamin C	0mg	USDA
Vitamin D	0µg	USDA
Vitamin E	0.31mg	USDA
Thiamin	0.16mg	USDA
Riboflavin	0.016	USDA
Niacin	1.5mg	USDA
Folic Acid	57µg	USDA
Biotin	0.0µg	USDA
Pantothenic Acid	0.4mg	USDA
Calcium	25mg	USDA
Phosphorus	33mg	USDA
Iron	1.46mg	USDA
Magnesium	8mg	USDA
Zinc	0.4mg	USDA
Potassium	26mg	USDA

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**GMO DECLARATION**

Does the product, or any of its ingredients contain any genetically modified material (whether viable or not)? YES / NO

Is the product or any of its ingredients not substantially equivalent as a consequence of the use of genetic modification? YES / NO

Is the product or any of its ingredients produced from, but not containing any genetically modified material? YES / NO

Have genetically modified organisms been used as processing aids or additives used in connection with the production of the food or any of its ingredients? YES / NO

Have genetically modified organisms been used to produce processing aids or additives but where such genetically modified organisms are not present in the processing aid as used in connection with the production of the food or any of its ingredients? YES / NO

Name: Alan Gosling Job Title: Technical Consultant

Signature:  Date: 24<sup>th</sup> July 2009

**IRRADIATION POLICY**

I confirm that the product supplied by Foodnet Limited under this specification has not undergone any irradiation treatment or process. I further confirm that no ingredient or processing aid used in conjunction with this product has undergone irradiation treatment.

Name: Alan Gosling Job Title: Technical Consultant

Signature:  Date: 24<sup>th</sup> July 2009

Where any answer is YES, see details below.

Product or Material	Details of Genetic Modification

I confirm I have made any necessary enquiries and obtained relevant written assurances from suppliers to verify the accuracy of the details provided above. I confirm the above data supplied is correct and can be used without reservation to advise customers.

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FN1002	23 <sup>rd</sup> June 2007	Four	Foodnet Ltd	Alan Gosling

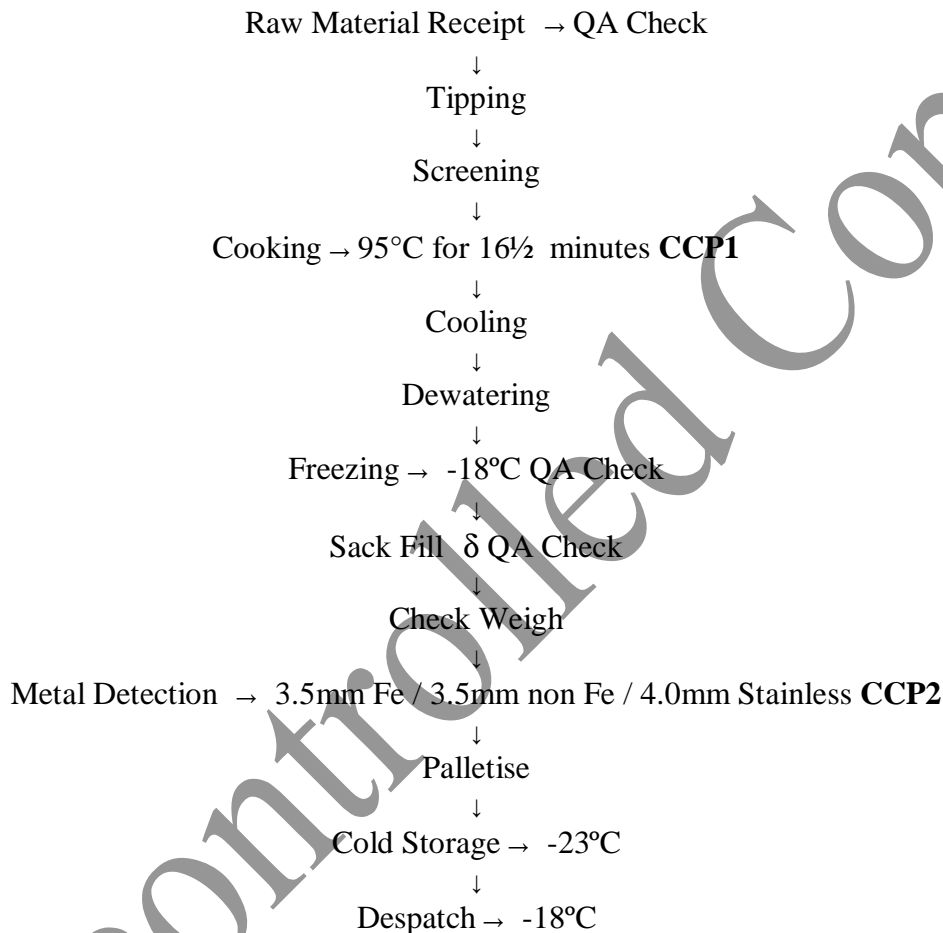
**FOOD INTOLERANCE**

<b>Food Intolerance Data</b>		
Does the material supplied contain any of the following? (NO) Absent, (YES) Present		
<b>Allergen</b>	<b>NO / YES</b>	<b>Reason for presence if YES</b>
Milk & Milk Derivatives	NO	
Egg & Egg Derivatives	NO	
Animal Products (*)	NO	
Fish/Shellfish/Crustations/Molluscs	NO	
Cereals (**)	Yes	100% Rice
Gluten	NO	
Yeast/Yeast Extract	NO	
Soya/Soya Derivatives	NO	
Fruit & Fruit Derivatives	NO	
Beef & Beef Products	NO	
Pork & Pork Products	NO	
Lamb & Lamb Products	NO	
Poultry & Poultry Products	NO	
Legumes	NO	
Peanuts	NO	
Sulphite >10ppm	NO	
MSG	NO	
BHA / BHT	NO	
Benzoates	NO	
Glutamates	NO	
Azo & Coal Tar Dyes	NO	
Added Colour	NO	
Added Flavour	NO	
Preservatives	NO	
Antioxidants	NO	
Added Salt	NO	
Nuts/Nut Oils	NO	
Caffeine	NO	
Sesame Products	NO	
Garlic	NO	
Poppy Seeds	NO	
Mustard	NO	
Celery/Celariac	NO	
Lupins	NO	
*Including any product derived from slaughtered animals, e.g. gelatine, rennet		
**Including wheat, corn, barley, rye, oats, etc.		
Is the material suitable for:		
Vegetarians?	Y / N	
Vegans?	Y / N	
Kosher?	Y / N	
Halal?	Y / N	
Organic?	Y / N	

**FOOD ADDITIVES**

<b>E. Number</b>	<b>Name</b>	<b>In Which Ingredient</b>	<b>Function in Ingredient</b>	<b>Function in Final Product</b>	<b>% In Final Product</b>
None					

<b>Code Number</b>	<b>Issue Date</b>	<b>Version Number</b>	<b>Issued By</b>	<b>Complied By</b>
FN1002	23 <sup>rd</sup> June 2007	Four	Foodnet Ltd	Alan Gosling

**PROCESS INFORMATION****PROCESS FLOW CHART****RISOTTO RICE****CRITICAL CONTROL POINTS:**

to include time / temperature / frequency / target and sensitivity of all process steps.

CCP Number	Process Step	Controls in place
CCP1	Effective cooking to minimise microbiological loading. Half hourly checks.	Continuous chart recording of temperature and guaiacol test for adequate blanching.
CCP2	Metal detector efficiency. Hourly checks.	Testing of detector using certified test pieces of 3.5mm Ferrous and 3.5mm non-Ferrous & 4.0mm Stainless Steel

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**COSHH Data For Frozen Vegetables**

Treat as you would any frozen material i.e. if engaged in prolonged handling of the vegetables wear gloves.

Care should be used when lifting full cases of frozen vegetables.

There are no other perceived COSHH implications regarding the use of frozen vegetables.

**THE CONTENTS OF THIS SPECIFICATION ARE CONFIDENTIAL TO FOODNET LTD AND THE CUSTOMER, AND MAY NOT BE DISCLOSED TO ANY OTHER PARTY.**

Signed on behalf of Foodnet Ltd:-

Name: Alan Gosling

Job Title: Technical Consultant

Signature:



Date: 24<sup>th</sup> July 2009

Signed on behalf of the Customer:-

Name:

Job Title:

Signature:

Date:

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