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Product Specification

White Rice

Date: 27th May 2009

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PACK SIZE

1 x 15kg or 1 x 20kg

ORIGIN:

Germany / Denmark

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 100% Declare as: Rice
(*Oryza sativa* or *Oryza glabberima*)

PROCESSING

USA or Spanish 4% broken par-boiled 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 filled into bulk palletainers. The rice is then sampled and assessed against specification. The palletainers are then labelled and transferred to the cold store, where they are stored at -23°C until required for packing.

PACKING

During packing, the rice is inspected before weighing and filling into blue poly sacks. The cartons 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.

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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
Case quantity
Case sealing
Case 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

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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 white/creamy white colour.

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 separate easily.



Average sample

MICROBIOLOGICAL

Organism	Target	Maximum
T V C @ 30°C	1×10^4	1×10^6
Total Coliforms	5×10^2	5×10^3
E. coli	1×10^1	2×10^1
Bacillus cereus	5×10^2	5×10^3
Salmonella	Absent in 25g	Absent in 25g
Listeria monocytogenes	Absent in 25g	1×10^2

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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 & 4.5mm stainless steel test pieces.

CODING

Best Before End shall be twenty four months following the month of packing e.g. if packed 1st May 2009 then BEST BEFORE END MAY 2011 or BEST BEFORE 01/05/2009.

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 or 01/010/2009.

SACKS

Dark blue food grade polythene sacks which are either heat sealed or stitched. The sacks shall have a minimum gauge of 150 μ .

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NUTRITIONAL INFORMATION

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

100g of uncooked white rice typically contains: -

Parameter	Value / 100g	Methodology
Energy - kcal	109	McCance & Widdowson 5 th Edition
Energy - kJ	463	McCance & Widdowson 5 th Edition
Moisture	71.9g	McCance & Widdowson 5 th Edition
Carbohydrate	23.9g	McCance & Widdowson 5 th Edition
- as sugars	0.0g	McCance & Widdowson 5 th Edition
- as polyols	0.0g	McCance & Widdowson 5 th Edition
- as starch	23.9g	McCance & Widdowson 5 th Edition
Fat	0.3g	McCance & Widdowson 5 th Edition
- as saturates	0.0g	McCance & Widdowson 5 th Edition
- as mono unsaturates	0.1g	McCance & Widdowson 5 th Edition
- as poly unsaturates	0.2g	McCance & Widdowson 5 th Edition
Protein	2.7g	McCance & Widdowson 5 th Edition
Fibre	1.0g	McCance & Widdowson 5 th Edition
Sodium	8.0mg	McCance & Widdowson 5 th Edition
Cholesterol	0.0g	McCance & Widdowson 5 th Edition
Vitamin A	0.0µg	McCance & Widdowson 5 th Edition
Vitamin B ₆	0.05mg	McCance & Widdowson 5 th Edition
Vitamin B ₁₂	0.0µg	McCance & Widdowson 5 th Edition
Vitamin C	0.0mg	McCance & Widdowson 5 th Edition
Vitamin D	0.0µg	McCance & Widdowson 5 th Edition
Vitamin E	0.1mg	McCance & Widdowson 5 th Edition
Thiamin	0.01mg	McCance & Widdowson 5 th Edition
Riboflavin	0.01mg	McCance & Widdowson 5 th Edition
Niacin	0.3mg	McCance & Widdowson 5 th Edition
Folic Acid	6.0µg	McCance & Widdowson 5 th Edition
Biotin	1.0µg	McCance & Widdowson 5 th Edition
Pantothenic Acid	0.2mg	McCance & Widdowson 5 th Edition
Calcium	1.0mg	McCance & Widdowson 5 th Edition
Phosphorus	34mg	McCance & Widdowson 5 th Edition
Iron	0.0mg	McCance & Widdowson 5 th Edition
Magnesium	4.0mg	McCance & Widdowson 5 th Edition
Zinc	0.0mg	McCance & Widdowson 5 th Edition
Iodine	0.0µg	McCance & Widdowson 5 th Edition
Potassium	38mg	McCance & Widdowson 5 th Edition

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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: 27th May 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: 27th May 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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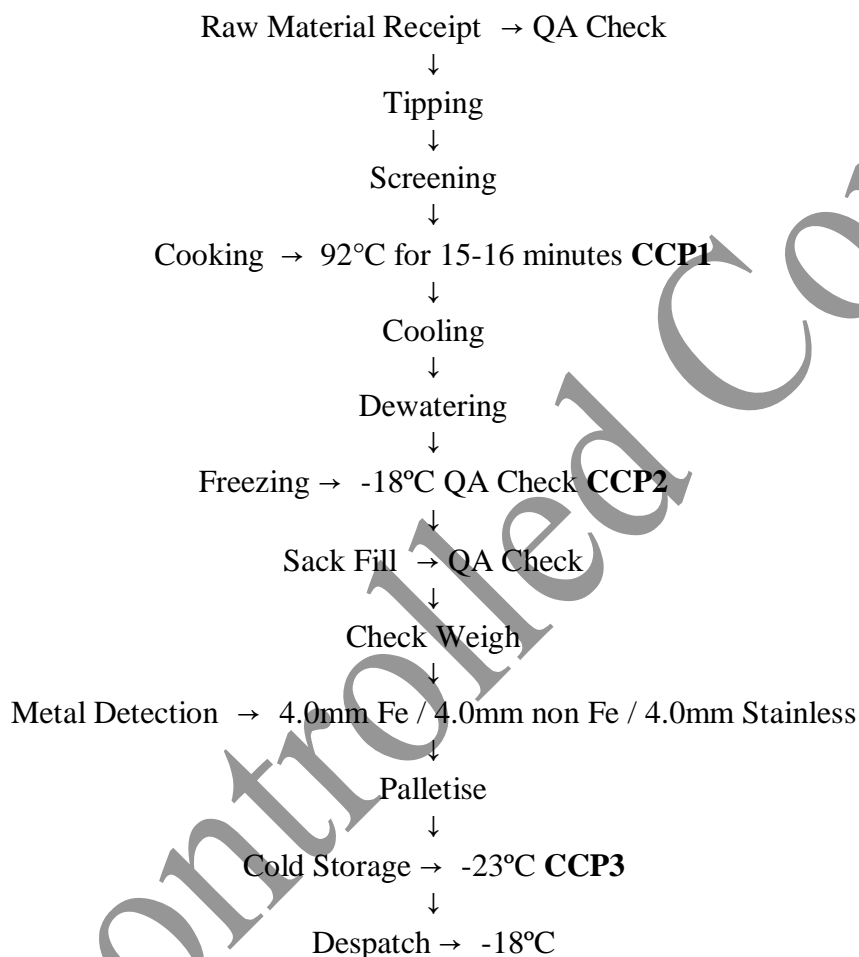
FOOD INTOLERANCE

Food Intolerance Data		
Does the material supplied contain any of the following? (NO) Absent, (YES) Present		
Allergen	NO / YES	Reason for presence if YES
Milk & Milk Derivatives	NO	
Egg & Egg Derivatives	NO	
Animal Products (*)	NO	
Fish/Shellfish/Crustaceans/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 (Not certified)		
Organic? Y / N		

FOOD ADDITIVES

E. Number	Name	In Which Ingredient	Function in Ingredient	Function in Final Product	% In Final Product
n/a					

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PROCESS INFORMATION**PROCESS FLOW CHART****WHITE 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	Efficient freezing process. Half hourly checks.	QA checks of product temperature ex-freezer with calibrated thermometers
CCP3	Maintenance of cold store temperature at $\leq -23^{\circ}\text{C}$	Continuous chart recording. Manually checked daily with calibrated thermometer.

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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 sacks 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: 27th May 2009

Signed on behalf of the Customer:-

Name: Job Title:

Signature: Date:

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