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Product Specification

Yellow Rice

PACK SIZE 1 x 20kg; 1 x 25kg

ORIGIN: Cambodia/ Thailand/ Myanmar/ Uruguay/ Italy/ Spain/ Greece

GENERAL The product shall be prepared from fresh sound raw material that is free from all toxic residues and taints and shall comply with all current UK/EU Food Legislation. The product is intended to be used as ingredient that is further processed and heat-treated before final consumption.

INGREDIENTS Water, Rice, Turmeric powder

PROCESSING Rice is delivered to the factory, each load is samples and assessed for foreign material and physical defects. The load is then cleaned, cooked, cooled, frozen and filled in blue sacks.

PACKING During packing, the rice is inspected before weighing and filling into blue poly sacks. The cartons are Best Before and Production date coded, check weighed and metal detected, palletised and stretch wrapped before being returned to store at –23°C to await despatch.

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

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.

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

The below minimum numbers of samples should be inspected and average result to be out-of-spec.

	Minimum samples to be taken (1Kg of product per each item)		
Quantity Delivered (Kg)	10Kg Boxes	20Kg Bags	25Kg Bags
<1000	4	2	2
<2000	8	5	4
<5000	10	7	5
<10000	15	10	8
≤27000	20	15	12

ORGANOLEPSIS (Carried out on a cooked sample.)

COLOUR Uniform and bright with a yellow colouration.

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 nor chalky. Once cooked, the individual rice grains shall separate easily.

Average sample

MICROBIOLOGICAL

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

ANALYTICAL 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 every 2 hours using ferrous, non-ferrous and stainless steel test pieces.

BEST BEFORE DATE The product shall be twenty four months following the month of packing e.g. if packed in May 2017 then BEST BEFORE END MAY 2019. Minimum BB date on delivery: 3 months.

TRACEABILITY INFO Production date or Lot number printed on the label as well as customer order number and/or delivery date.

STORAGE CONDITIONS Keep frozen at - 18°C at all times.

SACKS Blue food grade polythene sack of a minimum thickness of 110µ.m

NUTRITIONAL INFORMATION

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

100g of processed yellow rice typically contains: -

Parameter	Value / 100g	Methodology
Energy - kcal	109	McCance & Widdowson 5th Edition
Energy - kJ	464	McCance & Widdowson 5th Edition
Moisture	71.9g	McCance & Widdowson 5th Edition
Carbohydrate	23.9g	McCance & Widdowson 5th Edition
- as sugars	Trace	McCance & Widdowson 5th Edition
- as polyols	0.0g	McCance & Widdowson 5th Edition
- as starch	23.9g	McCance & Widdowson 5th Edition
Fat	0.3g	McCance & Widdowson 5th Edition
- as saturates	Trace	McCance & Widdowson 5th Edition
- as mono unsaturates	0.1g	McCance & Widdowson 5th Edition
- as poly unsaturates	0.2g	McCance & Widdowson 5th Edition
Protein	2.7g	McCance & Widdowson 5th Edition
Fibre	1.0g	McCance & Widdowson 5th Edition
Sodium	8mg	McCance & Widdowson 5th Edition
Vitamin A	0µg	McCance & Widdowson 5th Edition
Vitamin B_6	0.05mg	McCance & Widdowson 5th Edition
Vitamin B_{12}	0µg	McCance & Widdowson 5th Edition
Vitamin C	0mg	McCance & Widdowson 5th Edition
Vitamin D	0µg	McCance & Widdowson 5th Edition
Vitamin E	0.1mg	McCance & Widdowson 5th Edition
Thiamin	0.01mg	McCance & Widdowson 5th Edition
Riboflavin	0.01mg	McCance & Widdowson 5th Edition
Niacin	0.3mg	McCance & Widdowson 5th Edition
Folic Acid	6µg	McCance & Widdowson 5th Edition
Biotin	1µg	McCance & Widdowson 5th Edition
Pantothentic Acid	0.20mg	McCance & Widdowson 5th Edition
Calcium	1mg	McCance & Widdowson 5th Edition
Phosphorus	34mg	McCance & Widdowson 5th Edition
Iron	0.2mg	McCance & Widdowson 5th Edition
Magnesium	4mg	McCance & Widdowson 5th Edition
Zinc	0.4mg	McCance & Widdowson 5th Edition
Iodine	0µg	McCance & Widdowson 5th Edition
Potassium	38mg	McCance & Widdowson 5th Edition

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: Gianluca Oberto Job Title: Technical Manager

Signature: Date: 1st May 2017

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: Gianluca Oberto Job Title: Technical Manager

Signature: Date: 1st May 2017

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/Crustations/Molluscs	NO	
Cereals (**)	YES	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~~ Halal? Y / ~~N~~ (Not Certified) Organic? ~~Y~~ / N
Vegans? Y / ~~N~~ Kosher? Y / ~~N~~ (Not Certified)

Please be aware the manufacturing sites we supply this item from may handle allergens in production. Procedures are in place to prevent cross-contamination.

FOOD ADDITIVES

E. Number	Name	In Which Ingredient	Function in Ingredient	Function in Final Product	% In Final Product
E100	Turmeric Powder	Rice	n/a	colour	0.1%

PROCESS INFORMATION

PROCESS FLOW CHART*

*Note: this is a generic flow chart which does not refer to any specific production site.

YELLOW RICE

Raw Material Receipt → QA Check
↓
Sieving
↓
Cooking
↓
Cooling → Turmeric Added
↓
Freezing → -18ºC QA Check
↓
Sack Fill → QA Check
↓
Check Weigh
↓
Metal Detection → QA Check
↓
Palletise
↓
Cold Storage → -23ºC
↓
Despatch → -18ºC

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.

Please check our website (www.foodnet.ltd.uk) for updates on this spec.

Signed on behalf of Foodnet Ltd:-

Name: Gianluca Oberto Job Title: Technical Manager

Signature: Date: 1st May 2017

Signed on behalf of the Customer:-

Name: Job Title:

Signature: Date:

Issues & Amendments

Issue N°	Amend. N°	Date	Amendments	Compiled by
1	1	01/02/2016	New entry	G. Oberto
2	1	01/05/2017	Defect tolerances – minimum ref samples; Reviewed BB and Traceability info. Added Storage Conditions. Reviewed Food Intolerance table, Flow Chart and Amendment table.	G. Oberto