



Head Office: The Old Grammar School, 3-7 Market Square, Amersham, Bucks. HP7 ODF
Tel: (44) 1494 434600 Email: foodnettechnical@foodnet.ltd.uk

Technical Specification		
Product: Yellow Rice IQF	Last Update: 31/01/2026	Product Code: RIC008

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 (minimum of +75°C for 30 seconds).

INGREDIENTS Water, Rice, Turmeric powder Declare as: Yellow Rice

PROCESSING 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 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, checked, weighed and metal detected, palletised and stretch wrapped before being returned to store at -23°C to await despatch.

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.

Doc Ref: PRO-SPE	Issue date: 31.01.2026	Issue No: 5	Prepared by: Filipe Soares	Authorised by: Gianluca Oberto
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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.

ORGANOLEPSIS (Carried out on a thawed 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

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MICROBIOLOGICAL

Organism	Target	Maximum
<i>TVC @ 30°C</i>	1×10^4	1×10^5
<i>E. coli</i>	Nil	1×10^2
<i>Listeria mono</i>	Absent in 25g	1×10^2
<i>Salmonella</i>	Absent in 25g	Absent in 25g

ANALYTICAL N/A

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. Minimum BB date on delivery: 6 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

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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 5 th Edition
Energy - kJ	464	McCance & Widdowson 5 th Edition
Moisture	71.9g	McCance & Widdowson 5 th Edition
Carbohydrate	23.9g	McCance & Widdowson 5 th Edition
- as sugars	Trace	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	Trace	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	8mg	McCance & Widdowson 5 th Edition
Vitamin A	0µg	McCance & Widdowson 5 th Edition
Vitamin B ₆	0.05mg	McCance & Widdowson 5 th Edition
Vitamin B ₁₂	0µg	McCance & Widdowson 5 th Edition
Vitamin C	0mg	McCance & Widdowson 5 th Edition
Vitamin D	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	6µg	McCance & Widdowson 5 th Edition
Biotin	1µg	McCance & Widdowson 5 th Edition
Pantothenic Acid	0.20mg	McCance & Widdowson 5 th Edition
Calcium	1mg	McCance & Widdowson 5 th Edition
Phosphorus	34mg	McCance & Widdowson 5 th Edition
Iron	0.2mg	McCance & Widdowson 5 th Edition
Magnesium	4mg	McCance & Widdowson 5 th Edition
Zinc	0.4mg	McCance & Widdowson 5 th Edition
Iodine	0µg	McCance & Widdowson 5 th Edition
Potassium	38mg	McCance & Widdowson 5 th Edition

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GMO DECLARATION

I confirm that this product is not genetically modified or produced from genetically modified organisms. No genetically modified organisms have been used as processing aids or additives. This product does not require specific GM labelling as per Regulation (EC) 1829/2003.

Name: Gianluca Oberto

Job Title: Technical Manager

Signature: 

Date: 31st January 2026

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: 31st January 2026

COSHH Data

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

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

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

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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/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/Celериac	NO			
Lupins	NO			
*Including any product derived from slaughtered animals, e.g. gelatine, rennet				
**Including wheat, corn, barley, rye, oats, etc.				
<u>Please be aware the manufacturing sites we supply this item from may handle allergens in production. Procedures are in place to prevent cross-contamination.</u>				
Is this product Suitable for:				
Vegans	Yes (Not certified)	Vegetarians	Yes	Organic No
Halal	Yes (Not certified)	Kosher	Yes (Not certified)	

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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%

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: Gianluca Oberto

Job Title: Technical Manager

Signature: 

Date: 31st January 2026

Signed on behalf of the Customer:

Name:

Job Title:

Signature:

Date:

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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 → -18°C QA Check



Sack Fill → QA Check



Check Weigh



Metal Detection → QA Check



Palletise



Cold Storage → -23°C



Despatch → -18°C

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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
3	1	31/01/2020	3 Year update – general revision	G. Oberto
4	1	31/01/2023	3 Year update – general revision	F. Soares
5	1	31/01/2026	3 Year update – general revision	F. Soares

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