



UN RATIONS STANDARD

DATE: 31/08/2018

RICE JAPONICA

ED No: 03

CODE: UNSTD-COM-2162

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1. PRODUCT NAME

RICE JAPONICA

PRODUCT RISK

LOW

MEDIUM

HIGH

2. DESCRIPTION



Japonica rice is Japanese rice, which is a medium-grain variety of *Oryza sativa* L. variety japonica. It is characterised by a unique texture and stickiness.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Milled japonica rice

3.2. OTHER PERMITTED INGREDIENTS

Nutrients: Vitamins, minerals and amino acids may be added in conformity with legislation of country of origin and other additives as permitted (Codex General Standard for Food Additives [GSFA] Database).

4. PROCESSING

Processing

- 4.1. CODEX "CAC/RCP 1-1969, Rev. 4-2003; Code of Practice- General Principles of Food Hygiene including annex on HACCP systems and guidelines for application.
- 4.1. The product shall comply with CODEX STAN 198-1995 CODEX STANDARD FOR RICE

5. MICROBIOLOGICAL CRITERIA

FOOD SAFETY PARAMETERS

MAXIMUM LIMITS

- The product shall comply with any microbiological criteria established in accordance with Codex Guideline CAC/GL: 21-1997 "Principles for the Establishment and Application of microbiological criteria for food.
- The product shall be free from microorganisms in amounts which may represent a hazard to health and shall be free from any substance originating from microorganisms in amounts which may represent a hazard to health.

6. CHEMICAL CRITERIA

SAFETY/QUALITY PARAMETERS

MAXIMUM LIMITS

| | |
|------------------|------------------|
| Moisture | ≤13% (m/m) |
| Total Aflatoxins | <10ppb (B1<5ppb) |

7. PHYSICAL CRITERIA

PARAMETER

LIMITS

| | |
|-------------------|--|
| Odour and flavour | Shall be free from abnormal odours and flavours. |
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| Extraneous matter: | Shall not exceed 0.5% (m/m) organic components other than kernels of rice, such as foreign seeds, husks, bran, fragments of straw. Shall not exceed 0.1% (m/m) inorganic matter such as stones, sand, dust. |
| Filth | Shall not exceed 1% (m/m) of impurities from animal origin including dead insects. |
| Broken kernels | ≤ 10% (A broken grain is one where one quarter or more of the grain is missing) |
| Storage and Transportation | Ambient |

8. CONTAMINANTS

| PARAMETER | MAXIMUM LIMITS |
|-----------|----------------|
|-----------|----------------|

8.1. The product shall comply with the Maximum Levels of the Codex general Standard for Contaminants and Toxins in Foods (Codex Stan: 193-1995).

9. NUTRITIONAL FACTS (Approximate values per 100 g)

| NUTRIENTS | AMOUNT PER 100 g OF PRODUCT |
|---------------|-----------------------------|
| Energy | 353 Kcal |
| Carbohydrates | 80 g |
| Protein | 7.0 g |
| Fat | 1.0 g |

10. PACKAGING

| PARAMETER | LIMITS |
|-----------|--------|
|-----------|--------|

| | |
|-------------------------------|--|
| Primary packaging | High density polyethylene/polypropylene with liner or equivalent recyclable/biodegradable packaging that maintains the integrity, sanitary and organoleptic qualities of the product and withstands the rigor of transport and handling. |
| Primary packaging net weight | From 1 Kg to 10 Kg. |
| Warranty at delivery location | 4 Months. |

11. LABELLING

11.1. UNSTD-GEN-02 "UN Product Labelling"

12. OTHER REQUIREMENTS

12.1. UNSTD-GEN-03: "UN Inspection"

12.2. UNSTD-GEN-04: "UN Certification"