



UN RATIIONS STANDARD

DATE: 31/08/2018

RICE BASMATI

ED No: 03

CODE: UNSTD-COM-2160

Page: 1 of 2

1. PRODUCT NAME

RICE BASMATI

PRODUCT RISK

LOW

MEDIUM

HIGH

2. DESCRIPTION



Basmati rice is long grain rice milled from the kernels belonging to the species *Oryza sativa L.* "Basmati" is the customary name for certain varieties of rice that are grown exclusively in specific areas of the Indo Gangetic Plains. Approved varieties are Basmati 217 (India), Basmati 370 (India, Pakistan), Basmati 386 (India), Super Basmati (Pakistan), Basmati 198 (Pakistan), Basmati 385 (Pakistan), Haryana Basmati (India), Pusa Basmati (India), Ranbir Basmati (India), Kasturi (India), Punjab Basmati (India), Dera Dhun Basmati (India), Kernel Basmati 2000 (Pakistan) and Mahi Suganda (India).

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Milled Basmati 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.
- 4.2. 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	<10 ppb (B1 <5ppb)

7. PHYSICAL CRITERIA

PARAMETER

LIMITS

Odour and flavour	Shall have a characteristic basmati odour and shall be free from abnormal odours and flavours.
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Page: 1 of 2

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

Defective kernels

Heat damaged	≤3.0% (m/m)
Damaged kernels	≤ 3.0% (m/m)
Immature kernels	≤ 2.0% (m/m)
Chalky kernels	≤ 11% (m/m)
Red kernels	≤ 4.0% (m/m)
Red streaked kernels	≤ 8.0% (m/m)
Minimum elongation ratio on cooking	1.7. mm
Minimum average pre-cooked length	6.5 mm
Amylose content Intermediate	19-26%
Length/breadth ratio greater than	3.5
Gel Length	60-100 mm
Alkali spreading value	4-5
Aroma	Typical Basmati Aroma Present
Acceptable purity level	Admixture of 7 %.

8. CONTAMINANTS

PARAMETER	MAXIMUM LIMITS
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- The product shall comply with the Maximum Levels of the Codex general Standard for Contaminants and Toxins in Foods (Codex Stan: 193-1995).
- The product shall comply with maximum residue limits established by Codex Alimentarius (See: CAC / MRL: 2009 Maximum residue Limits (MRLS) for pesticides).

9. NUTRITIONAL FACTS (Approximate values per 100 g)

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
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Energy	355 Kcal
Carbohydrates	80 g



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Page: 1 of 2

Protein 7 g
Fat 1 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 20 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"