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1. PRODUCT NAME

RICE, LONG GRAIN, WHITE

PRODUCT RISK

LOW

MEDIUM

HIGH

2. DESCRIPTION



Long grain rice is white rice that has been milled from kernels belonging to the species *Oryza sativa* L. The kernels have a length of 6.6 mm or more and a length/width ratio of more than 2 mm.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Milled long grain 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. 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	<12% (m/m)
Total Aflatoxin	<10 ppb (B1<5ppb)

7. PHYSICAL CRITERIA

PARAMETER

LIMITS

Odour and flavour	Shall be free from abnormal odours and flavours.
Extraneous matter:	Shall not exceed 0.5% (m/m) organic components other than kernels of rice, such as foreign seeds, husks, bran,

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Filth	fragments of straw. Shall not exceed 0.1% (m/m) inorganic matter such as stones, sand, dust.
Broken kernels	Shall not exceed 1% (m/m) of impurities from animal origin including dead insects. ≤ 10% (broken grain is grain where one quarter or more of the grain is missing)
Storage and Transportation	Ambient
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)

8. CONTAMINANTS

PARAMETER	MAXIMUM LIMITS
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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	365 Kcal
Carbohydrates	80 g
Protein	7.0 g
Fat	1.0 g

10. PACKAGING

PARAMETER	LIMITS
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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"

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