



# UN RATIIONS STANDARD

DATE: 31/08/2018

## RICE GLUTINOUS STICKY

ED No: 04

CODE: UNSTD-COM-2161

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### 1. PRODUCT NAME

RICE GLUTINOUS STICKY

#### PRODUCT RISK

LOW

MEDIUM

HIGH

### 2. DESCRIPTION



Glutinous rice also called sticky rice, sweet rice, waxy rice, botan rice, biroin chal, mochi rice, pearl rice and pullut is a type of short grain rice belonging to the species *Oryza sativa var. glutinosa*. It contains negligible or no negligible amounts of amylose but high amounts of amylopectin.

### 3. INGREDIENTS

#### 3.1. ESSENTIAL INGREDIENTS

Milled Glutinous 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 have a characteristic odour and 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, fragments of straw.



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Filth	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.
Storage and Transportation	≤ 10% (A broken grain is one where one quarter or more of the grain is missing) 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).	
8.2. 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
Energy	370 Kcal
Carbohydrates	80.0 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 1Kg to 10Kg.
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"