

	UN RATIONS STANDARD	DATE: 01/08/2016
	RICE JASMINE	ED No: 02
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1. PRODUCT NAME

RICE JASMINE

PRODUCT RISK		
LOW	MEDIUM	HIGH

2. DESCRIPTION



Jasmine rice sometimes known as Thai fragrant rice is a long-grain variety of rice that has a nutty aroma and a specific flavour caused by 2-acetyl-1-pyrroline. It belongs to the *Oryza sativa* L species, and is grown primarily in Thailand.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Milled Jasmine rice

3.2. OTHER PERMITTED INGREDIENTS

Nutrients: Vitamins, minerals and amino acids may be added in conformity with legislation of country of origin.

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	<14% (m/m)
Total Aflatoxins	<10 ppb (B1<5ppb)

7. PHYSICAL CRITERIA

PARAMETER

LIMITS

Odour and flavour	Specific aroma 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, 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. ≤ 10% (A broken grain is one where one quarter or more of the grain is missing)
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)

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	356 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 packing that maintains the integrity and the sanitary and organoleptic qualities of the product; and withstands the rigors of transport and handling.
Primary packaging net weight	Up to 25 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"