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	<b>RICE ARBORIO</b>	ED No: 02
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## 1. PRODUCT NAME

RICE ARBORIO

PRODUCT RISK		
LOW	MEDIUM	HIGH

## 2. DESCRIPTION



Arborio rice is a short-grain rice variety from the *japonica* subspecies *Oryza Sativa L.* When cooked, the rounded grains become sticky due to the high amylopectin content.

## 4. INGREDIENTS

### 4.1. ESSENTIAL INGREDIENTS

Milled Arborio rice

### 4.2. 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).

## 5. PROCESSING

### Processing

- 5.1. 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.
- 5.2. The product shall comply with CODEX STAN 198-1995 CODEX STANDARD FOR RICE

## 6. 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.

## 7. CHEMICAL CRITERIA

### SAFETY/QUALITY PARAMETERS

### MAXIMUM LIMITS


Moisture	12-14% (m/m)
Total Aflatoxins	<10 ppb (B1 <5ppb)

## 8. 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)

## 9. CONTAMINANTS

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

## 10. NUTRITIONAL FACTS (Approximate values per 100 g)

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	348 Kcal
Carbohydrates	78.0 g
Protein	7.0 g
Fat	1.0 g

## 11. 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.

## 12. LABELLING

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

## 13. OTHER REQUIREMENTS

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

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