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|--|--------------------------------|--|------------------|
|  | <b>UN RATIONS STANDARD</b>     |  | DATE: 01/08/2016 |
|  | <b>RICE, LONG GRAIN, WHITE</b> |  | ED No: 02        |
|  | <b>CODE: UNSTD-COM-2164</b>    |  | Page: 1 of 2     |

## 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 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        | <14% (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, fragments of straw. Shall not exceed 0.1% (m/m) inorganic matter such as stones, sand, dust. |

