

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

RICE JAPONICA

PRODUCT RISK		
LOW	MEDIUM	HIGH

2. DESCRIPTION



Japonica rice is Japanese rice, which is a **medium**-grain variety of *Oryza sativa* L. variety *japonica*. It is characterised by a unique texture and stickiness.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Milled japonica 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
<ul style="list-style-type: none"> 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	<10ppb (B1<5ppb)

7. 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)

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).	

9. NUTRITIONAL FACTS (Approximate values per 100 g)

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	343 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"