



ARDO UK LTD PRODUCT SPECIFICATION

WHITE RICE

Spec ID	4521
Date of first issue	27/08/2004
Version Number	009

PACK SIZES

Ardo UK Code	Ardo Article Code	Pack Size	Cases per Pallet
4521100		10kg	100
3RIJ322	RIJ322	10 x 1kg	100
3RIJ610	RIJ610	4 x 2.5kg	100
014229		36 x 200g	120
014238		36 x 300g	90
014250	3RIM012	9 x 6 x 200g	80

GENERAL DESCRIPTION OF MATERIAL

The product shall be produced from Thai Bonnet variety, and shall be free-flowing. The texture of the thawed rice shall be 'al dente', i.e. firm to the bite but without hardness in the grain and not be soft as to be overcooked. The product shall be white to light grey, typical of cooked rice. The product shall be free from off-flavours.

Prior to delivery the material shall be metal detected and inspected to ensure compliance with this specification and to remove any foreign material.

PRODUCT IMAGE



DEFINITION OF DEFECTS

A 500g sample shall be taken and assessed for the following defects:

Foreign Material (FM): Any matter not originating from the rice plant, e.g. stones, wood, insects, etc.

Foreign Extraneous Vegetable Matter (FEVM): Any vegetable matter not originating from the rice plant.

Extraneous Vegetable Matter (EVM): Any vegetable matter other than grains of rice.

A 200g sub-sample shall be taken and assessed for the following defects:

Blemished: Any paddy kernels, heat-blackened grains, discoloured grains of red rice. Paddy kernels are described as un-milled grains still bearing the husk.

Broken Grains: Any broken grains less than 3mm in length. This category also includes peck. Peck is described as the heat-blackened loose embryo nibs of the rice grain.

Clumps: Any agglomeration of rice grains welded together exceeding 5 grams.

TOLERANCES FOR DEFECTS

Assessed on 500g sample

FM (number)	0
FEVM (number)	0
EVM (number)	0

Assessed on 200g sample

Blemishes (number)	3
Broken Grains (% w/w)	4%
Clumps (% w/w)	2%
Dry Matter	>38%

ORGANOLEPTIC

APPEARANCE: Bright, clean white or light grey appearance.

FLAVOUR: The flavour shall be clean and typical of the variety without any tainting or other undertones.

TEXTURE: Designated 'firm cook' rice, there should be minimal clumping after cooking with retention of particulate appearance and 'al dente' texture on biting.

Cooking instructions as per Campden Specification Ref 6.

COUNTRY OF ORIGIN

Produced in Belgium using Rice grown in Europe or Asia.

SHELF LIFE AND STORAGE DETAILS

Shelf Life:	30 months from packing for pack sizes < 2.5kg; 24 months from packing for pack sizes ≥ 2.5kg.
Minimum Shelf Life on delivery:	100 days

Storage frozen:
Storage Defrosted:

Store at $-18^{\circ}\text{C} \pm 3^{\circ}\text{C}$.
Keep refrigerated and use within 24 hours.

CODING

Best Before End:
Batch Coding:

MMMYYYY
XXYYDDD: where of XX relates to factory code;
YY is the year; DDD is the Julian date code

MICROBIOLOGICAL SPECIFICATION

	n	c	m	M
Aerobic Plate Count	5	2	50,000/g	500,000/g
Coliforms	5	2	100/g	1,000/g
E.coli	5	0	10/g	
Staphylococcus aureus	5	1	20/g	100/g
B. cereus	5	1	10/g	100/g
Listeria monocytogenes	5	1	10/g	100/g
Salmonella	5	0	Absent/25g	

Sampling plan based on the International Commission on Microbiological Specifications for Foods system (1986) where:

n = the number of sample units examined from a lot

m = the microbiological limit which separates good quality from marginally acceptable quality

M = the microbiological limit which separates marginally acceptable quality from defective quality

c = the maximum allowable number of results between m and M

INTOLERANCE INFORMATION

	Contains	Comments/ Source
Cereals containing Gluten		
Barley & Barley Derivatives	No	
Kamut & Kamut Derivatives	No	
Oats & Oats Derivatives	No	
Rye & Rye Derivatives	No	
Spelt & Spelt Derivatives	No	
Wheat & Wheat Derivatives	No	
Nuts		
Almond & Almond Derivatives	No	
Brazil Nut & Brazil Nut Derivatives	No	
Cashew Nut & Cashew Nut Derivatives	No	
Hazelnut & Hazelnut Derivatives	No	
Macadamia Nut & Macadamia Nut Derivatives	No	
Pecan Nut & Pecan Nut Derivatives	No	
Pistachio Nut & Pistachio Nut Derivatives	No	
Queensland Nut & Queensland Nut Derivatives	No	
Walnut & Walnut Derivatives	No	
Coconut & Coconut Derivatives	No	
Pine Nuts / Pine Kernels	No	
Peanuts & Peanut Derivatives	No	
Chestnuts & Chestnut Derivatives	No	
Nuts - Other (state source)	No	
Nut Oils & Nut Oil Derivatives	No	
Seeds		
Sesame Seed & Sesame Seed Derivatives	No	
Poppy Seeds & Poppy Seed Derivatives	No	
Cotton Seeds & Cotton Seed Derivatives	No	
Seed Oil & Seed Oil Derivatives	No	
Celery & Celery Derivatives	No	
Celeriac & Celeriac Derivatives	No	
Eggs & Egg Derivatives	No	
Lupin & Lupin Derivatives	No	
Milk & Milk Derivatives	No	
Mustard & Mustard Derivatives	No	
Soya & Soya Derivatives	No	
Sulphur Dioxide/ Sulphites >10mg/kg or 10mg/litre	No	
Fish & Fish Derivatives	No	
Crustacean & Crustacean Derivatives	No	
Molluscs & Mollusc Derivatives	No	

Product Free From	Yes/No	Comments
Oil Refined to SCOPA Std	Yes	
Oil Not Refined to SCOPA Std	Yes	
Maize / Corn & Derivatives	Yes	
Rice & Rice Derivatives	No	Rice
Spices & Spice Extracts	Yes	
Herbs & Herb Extracts	Yes	
Yeast & Yeast Extract	Yes	
Fruit & Fruit Derivatives	Yes	
Vegetable & Vegetable Derivatives	Yes	
Leguminous Plants	Yes	
Cocoa / Cocoa Derivatives	Yes	
Animal & Animal Derivatives	Yes	
Beef & Beef Derivatives	Yes	
Pork & Pork Derivatives	Yes	
Lamb/ Mutton & Lamb / Mutton Derivatives	Yes	
Poultry & Poultry Derivatives	Yes	
Mechanically Recovered Meat	Yes	
Textured Vegetable Protein (TVP)	Yes	
Hydrolysed Vegetable Protein (HVP)	Yes	
Additives	Yes	
Natural Colours	Yes	
Artificial Colours	Yes	
Azo Dyes	Yes	
Natural Flavourings	Yes	
Nature Identical Flavourings	Yes	
Artificial Flavourings	Yes	
Flavour Enhancers	Yes	
MSG	Yes	
Artificial Preservatives	Yes	
BHA	Yes	
BHT	Yes	
Emulsifiers	Yes	
Stabilisers	Yes	
Artificial Sweeteners	Yes	
Sugar	Yes	
Molasses	Yes	
Maltodextrin	Yes	
Salt	Yes	
Salt Substitutes	Yes	
Irradiated Ingredients	Yes	
Genetically Modified Material	Yes	
Product Suitability	Yes/No	Comments
Coeliac	Yes	
Lactose Intolerance	Yes	
Vegetarian	Yes	
Ovo-lacto Vegetarians	Yes	
Vegan	Yes	
Organic	No	
Halal	No	Not certified
Kosher	No	Not certified

Signed:
Position:


Technologist

Name:
Date:

Emma James
18/2/14

NUTRITIONAL INFORMATION

Information is based on values from McCance and Widdowson's Composition of Foods, 6th Edition, values for White Rice easy cook boiled.

	Per 100g	Per 200g Serving	Percentage of GDA* based on women
Energy kJ	587	1174	
Energy kcal	138	276	13.8%
Protein	2.6g	5.2g	6.9%
Carbohydrate	30.9g	61.8g	26.9%
of which sugars	Trace	Trace	0%
of which starch	30.9g	61.8g	
Fat	1.3g	2.6g	3.7%
of which saturates	0.3g	0.6g	3%
of which monounsaturated	0.3g	0.6g	
of which polyunsaturated	0.5g	1.0g	
Fibre	0.1g	0.2g	0.8%
Sodium	1mg	2mg	0.08%
Salt Equivalent	2.5mg	5mg	0.08%

*Guideline Daily Amounts


	Women	Men	Children (5-10yrs)
Energy kcal	2000	2500	1800
Protein	75g	95g	65g
Carbohydrate	230g	300g	220g
of which sugars	90g	120g	85g
Fat	70g	95g	70g
of which saturates	20g	30g	20g
Fibre	24g	24g	15g
Sodium	2.4g	2.4g	1.6g
Salt	6g	6g	4g

Vitamins & Minerals

	Per 100g	Per 200g Serving	RDA	Percentage RDA per 200g serving
Vitamin A	0 µg	0 µg	800 µg	0%
Vitamin C	0 mg	0 mg	60 mg	0%
Folate / Folic Acid	7 µg	14µg	200 µg	7%
Calcium	18 mg	36 mg	800 mg	4.5%
Iron	0.2 mg	0.4 mg	14 mg	2.9%
Zinc	0.7 mg	1.4 mg	15 mg	9.3%

AMENDMENTS AND UPDATES

Details of changes	Date of Amendment	New Version Number
First Issue in this format	08/06/09	007
Updated shelf life information	22/11/11	008
Updated specification	13/2/13	009

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WARRANTY


We warrant that this product, intended for food use will meet the requirements of Acts, Regulations and Orders applicable in the United Kingdom relating to the goods supplied, including but not necessarily limited to the following:

The Food Safety Act 1990 and all relevant Regulations and their amendments.



The Food Hygiene (England) Regulations 2006 and all relevant amendments.

The Materials and Articles in Contact with Food (England) Regulations 2005 and all relevant amendments.

All regulations made as a result of the requirements of European Union Directives and Regulations.

	Accepted on behalf of	Accepted on behalf of Customer:
Company Name:	Ardo UK Ltd	
Signed		
Position	Technologist	
Date	18/2/14	

Please return a signed copy of this page to the Ardo UK Ltd Technical Department

Document Control and review		
Approved by: 	Document reference: 3.6 Specifications	Created on: 13/2/13 Issue 009
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