

Rice Flour
Raw Material Specification

1. Product

Rice Flour

2. Description

Granular white product with bland odour.

3. Processing

Milled from cleaned rice of varying origin.

4. Country of Origin .

Cambodia, Egypt, India, Portugal, Burma (Myanmar), Puerto Rico, Spain, South America (Brazil, Guyana, Paraguay, Uruguay), Thailand.

5. Country of Manufacture

UK (S & B Herba Foods Ltd, Regent Mill, 100 Regent Road, Liverpool, L20 8DF)

6. Physical Standards and Characteristics

- White granular
- Free flowing without clumping, no visual signs of mould
- Free from off odours
- Free from contamination by insects, pests and faecal contamination



Production

Fulbourn Mill
Wilbraham Road
Fulbourn
Cambridge
CB1 5ET

Regent Mill
Regent Road
Bootle
Liverpool
L20 8DF

7. Physical Examination:-

▪ Sieving - Typical Results

Retained on 250 micron	5.0% max
Retained on 150 micron	50.0% max
Through 150 micron	50.0% min
Specks	Trace *

* based upon in house bench mark samples

8. Statutory Declaration

100% Rice

9. Nutrition

Moisture	Max 14.0%
Ash	0.6g
Typical Values per 100g	
Energy	1502 kJ
	354 kcal
Fat	0.8g
of which	
- saturates	0.23g
Carbohydrate	79.1g
of which	
-sugars	0.2g
Fibre	<0.5g
Protein	7.47g
Salt	0.01g
Sodium	3.59mg

Source: Analytical testing carried out August 2015. Results expressed per 100g.

10. Microbiological Analysis

TVC	500,000 cfu/g max	Plate Count Agar at 30°C for 48 hours - ICMSF Method.
E. coli	< 10 cfu/g max	ICMSF Method 2 ⁸ , European.
Yeasts	<2000 cfu/g max	Rose-Bengal Chloramphenicol Agar at 25°C for 5 days.
Moulds	<2000 cfu/g max	
Salmonella sp	Absent in 25g	Using a well established comprehensive method with resuscitation, 2 selective enrichment broths and at least 2 selective agars.

Tested once per year.

11. Legal Requirements

The product shall be guaranteed free from all artificial additives and shall conform to all aspects of the UK Food and Drug Regulations with particular reference to:-

- Pesticide Residues
- Trace Metal residues
- Microbiological and Toxicological standards
- This product complies with the requirements of Regulation (EC) No 178/2002 and EC 1829/2003.

12. Storage / Product Shelf Life

To be stored in cool dry conditions. Shelf life 12 months

13. Despatch

Product is packed in multiple paper sacks of 25 kg or as required by the customer. Pallets are neatly stacked and in good condition.

Product marked with production date as Julian Date Code.

14. Other Details

- Suitable for Vegans and Vegetarians
- Kosher Approved / Certified Process
- Raw material may be fumigated at source or on delivery to the silos using Phosphine.

15. Special Dietary Requirements

Does the product contain any of the following?

▪ Cereals containing Gluten (i.e. wheat, rye, barley, oats, Spelt, kamut or their hybridised strains)	No
▪ Crustaceans	No
▪ Egg and Egg Products	No
▪ Fish	No
▪ Peanuts	No
▪ Soybeans and Soya Derivatives	No
▪ Milk and Milk Products	No
▪ The following nuts: Almonds, Hazelnut, Walnut, Cashew, Pecan nut, Brazil nut, Pistachio Nut, Macadamia nut and Queensland nut	No
▪ Celery	No
▪ Mustard	No
▪ Sesame Seeds	No
▪ Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre expressed as SO ₂	No
▪ All Additives	No
▪ Artificial Colour	No
▪ All Added Colour	No
▪ Artificial Flavours	No
▪ Added Preservatives	No
▪ MSG	No
▪ Garlic	No
▪ Yeast and Yeast Extract	No
▪ Caffeine	No
▪ Molluscs	No
▪ Lupin	No

16. Health and Safety - COSHH

Hazards: Can create nuisance dust during handling; usual dust explosion risk

Precautions: Wear dust mask during handling, store in a cool dry place

First Aid: Non Toxic

Spillage: Clean up any spillages as soon as is possible