

Rice Cones Raw Material Specification

1. Product

Rice Cones

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.

Initials: TW

Issue Date: 05/11/2014

5. Country of Manufacture

UK

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



oduction

Fulbourn Mill Wilbraham Road Fulbourn Cambridge CB1 5ET

> Regent Mill Regent Road Bootle Liverpool L20 8DF

0104(17) / MJR / Page 1 of 5

February 2014

Berwick House . 8-10 Knoll Rise . Orpington . Kent BR6 0EL Telephone +44 (0) 870 724 3722 • Fax +44 (0) 870 724 3622 •www.sbhf.com

7. Physical Examination:-	
 Sieving - Typical Results 	
Retained on 710 micron	1% Max
500 micron	6.0% Max
425 micron	15.0% Max
150 micron	no spec
Through 150 micron	6.0% Max
Specks	Trace*
* based upon in house bench mark sam	ples

8. Statutory Declaration

100% Rice

7. Nutrition		
Moisture	Max. 14.0%	
Ash	0.4g	
Typical Values per 100g		
Energy	1475 kJ	
	347 kcal	
Fat	0.5g	
of which		
- saturates	0.1g	
Carbohydrate	78.9g	
of which		
- sugars	<0.1g	
Fibre	<0.5g	
Protein	6.8g	
Salt	0.03g	
Sodium	10.3mg	
Source: Analytical testing carried out March 2013. Results expressed per 100g.		

8. 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
Moulds	2000 cfu/g max	25°C for 5 days.
Salmonella sp	Absent in 25/g	Using a well established comprehensive method with resuscitation, 2 selective enrichment broths and at least 2 selective agars.

Tested once per year.

9. 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.

10. Storage / Product Shelf Life

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

11. 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.

12. Other Details	
 Suitable for Vegans and Vegetarians 	
 Kosher Approved / Certified Process 	
Raw material fumigated at source or on delivery to the	silos using Phosphine.
13. Special Dietary Requirements	
Does the product contain any of the following?	
• Cereals containing Gluten (i.e. wheat, rye, barley, o	ats,
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, C	ashew,
Pecan nut, Brazil nut, Pistachio Nut, Macadamia nut ar	nd
Queensland nut	No
 Celery 	No
 Mustard 	No
 Sesame Seeds 	No
 Sulphur dioxide and sulphites at concentrations of a 	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

14. Health and Safety – COSHH		
Can create nuisance dust during handling; usual dust explosion risk		
Wear dust mask during handling, store in a cool dry place		
Non Toxic		
Clean up any spillages as soon as is possible		