

MOORHEAD & MCGAVIN LTD 21 Newhut Road, Braidhurst Industrial Estate, Motherwell, North Lanarkshire, ML1 3ST

Tel: 01698 254868 Email: info@osprio.com

Code:03BLGIssue:15.4Product:Brown long grain riceDate:16-09-22

Product Description: Clean, sound, off-Cream/Brown coloured grains of long grain rice,

grown in Greece.

Product Declaration: Brown long grain rice

Allergens (Contains): None

Country of Manufacture: United Kingdom

Ingredient(s)	%	Country of Origin
Brown long grain rice	100.0%	Greece

Chemical Standards

Aflatoxin and heavy metal residues conform to Regulation EU/1881/2006 Pesticide residues conform to 396/2005/EC and amendments

Quality Attribute Standards

Quality Attributes		
Visual	Grain length varies between 6-8mm. Off- Cream/Brown coloured grains of long grain rice. The ratio length/width is greater than 3mm.	
Taste	Characteristic of Brown rice. The rice is free from "off" or foreign flavours.	
Aroma	Characteristic of Brown rice. The rice is free from "off" or foreign flavours.	

Issue Number: 11 Page 1 of 6

Authorised by: R Adams Issue Date: 29/11/2021

Photographic Standards

ACCEPTABLE		UNACCEPTABLE	
Broken kernels %	≤5.0	Broken kernels %	>5
Of which ≤ ½ whole kernel length%	≤3.0	Of which ≤ ½ whole kernel length%	>3
Green / other discoloured %	≤2.0	Green / other discoloured %	>2
Red kernels %	≤3.0	Red kernels %	>3



Nutritional Information (Typical/100g)

ituti ti oliu ili olii uti oli (1 ypitui, 1008)	
Energy/Kcal	1539/363
Fat	3.1g
Of which saturates	0.00g
Carbohydrates	74.6g
Of which are sugars	0.7g
Fibre	3.5g
Protein	7.5g
Salt	<0.01

As sold

Data Source: McCance & Widdowson Composition of Foods dataset

2021 Codes: 11-870 Rice, brown, easy cook, raw

Issue Number: 11 Page 2 of 6

Microbiological Data

Test	Target	Unacceptable	Frequency
TVC	< 10000 cfu/g	> 10000 cfu/g	Twice Annually
E. coli	< 10 cfu/g	> 10 cfu/g	Twice Annually
Salmonella	Not detected/25g Detected/25g Twice An		Twice Annually
Coliforms	< 1000 cfu/g > 1000 cfu/g Twi		Twice Annually
B. cereus	< 100 cfu/g	> 100 cfu/g	Twice Annually
Moulds	< 1000 cfu/g	> 1000 cfu/g	Twice Annually
Yeasts	< 1000 cfu/g	> 1000 cfu/g	Twice Annually

Hazards Analysis

% Moisture	Weight Con	trol Method	Heat Treatment	Foreign Body prevention	Other:	
	Dependant	on Product:		Metal Detected:	This product is	
<15%	25KG	Minimum Weight	Packed	Packed	Fe : 2.0mm	intended for further processing and
\15 /0	3X5KG	T1: 4925g T2: 4850g		N-Fe: 2.0mm Stainless Steel: 2.5mm	must be fully cooked before	
	4x3KG	T1: 2955g T2: 2910g			consumption.	

HACCP Details

Please refer to Moorhead & McGavin "Packed Product" flow

Storage Conditions

Storage Conditions	Shelf life (Opened)	Shelf Life (Date of Manufacture)	Minimum Shelf life on delivery
Ambient - Cool, dry, away from direct sunlight and strong odours	Once opened, store in sealed container in a cool, dry place away from direct sunlight	18 Months	6 Months

Issue Number: 11 Page 3 of 6

Authorised by: R Adams Issue Date: 29/11/2021

Packaging

Packagilig			
Pack Size	25KG	3X5KG	4x3KG
Product Code	03BLG25	03BLG3X5	03BLG4X3
Primary Packaging	Osprio Paper Sack (Unprinted) 25kg	Osprio 5kg recyclable	OSPRIO 3 KG recyclable
Inner Barcode	5037604030046	5037604030077	5037604030053
Material	Double Fold Glued Bottom Paper Sack Material: Ply 1: 95gsm	PET Plain 30μm – PE 60μm flow wrap film bags	PET Plain 30μm – PE 50μm flow wrap film bags
Tare	225g ±5g	23g ± 1g	16g ± 1g
Dimension	810mm ±10mm , 460mm ± 5mm	Variable due to flow of product Image Width 620 ±: 1mm	Variable due to flow of product Image Width 535 ±: 1mm
% Recycled Content	0%	0%	0%
% Post Consumer Recycle	100%	100%	100%
Outer Packaging	No Outer Packaging	Osprio Large Corrugated Box	Osprio Large Corrugated Box
Outer barcode	N/A	15037604030074	15037604030050
Tare	N/A	273g ± 5g	273g ± 5g
Dimension	N/A	310mm ± 3mm , 210mm ± 3mm , 315mm ±3mm	310mm ± 3mm , 210mm ± 3mm , 315mm ±3mm
% Recycled Content	N/A	50%	50%
% Post Consumer Recycle	N/A	100%	100%
Number of layers per pallet	5	4	5
Number of cases per layer	8	16	16
Number of cases per pallet	40	64	80

Page 4 of 6

Allergen & Intolerance Information

Allergen & Intolerance	Allergens in product	Handled at site?	Control
	Allergens in product		23.10.01
CEREALS CONTAINING GLUTEN (wheat, rye, barley, oats, spelt, kamut or their strains) and products thereof.	No	Yes	Dedicated Line for allergens
CRUSTACEANS and products thereof?	No	No	-
EGGS and products thereof?	No	No	-
FISH and products thereof?	No	No	-
PEANUTS and products thereof?	No	No	-
SOYBEANS and products thereof?	No	No	-
Milk and products thereof?	No	No	-
NUTS and products thereof?	No	No	-
CELERY and products thereof?	No	No	-
MUSTARD and products thereof	No	No	-
SESAME SEEDS and products thereof?	No	No	-
LUPIN and products thereof?	No	No	-
MOLLUSCS and products thereof?	No	No	-
Sulphites (> 10mg/kg)	No	Yes	Storage area only

Suitability

Suitable for Vegetarians	Yes
Suitable for Vegans	Yes
Suitable for Coeliacs	Yes - not certified
Suitable for Kosher	Yes - certified
Suitable for Halal	Yes - Not certificated
Contains any Genetically modified ingredients?	No
Contains any artifical colourings/flavourings?	No

The information given here is correct to the best of our knowledge.

By signing this specification the supplier agrees to all parameters and tolerances contained within. Please note that this specification will be considered accepted after 2 weeks if no signed copy of the specification is received

Print Name:	Rosie Adams	Print Name:
Position:	Technical Manager	Position:
Date:	16-09-22	Date:
Signature	Rose	Signature