

Product specification



LONG RICE WHITE PRECOOKED IQF

<i>Product</i>	RIJ980	9903203XX	RICE WHITE		
<i>Created</i>	27-10-20	<i>Revision</i>	07-03-24	<i>Version</i>	5
<i>Cut</i>	WHOLE	<i>Size</i>	NOT CALIBRATED	<i>Quality</i>	A
<i>Origin</i>	UY; IT; MM; AR; GY				
	Transformation BE				

Product description

Quick frozen white rice is prepared from the species *Oryza sativa*, by an appropriate precooking and freezing process to give a free flowing product.

The long grain white rice is immediately frozen to below -18°C after cooking.

Physical standard

<i>Parameter</i>	<i>Range</i>	<i>Unit</i>	<i>Target</i>	<i>Tolerance</i>
On 1000g (frozen product)				
Foreign material		pieces	0	0
Foreign extraneous vegetable material		pieces	0	0
Extraneous vegetable material		pieces	0	1
Clumps	>20mm	gram	20	60
On 50g (frozen product)				
Blemishes		pieces	6	14
Broken grains	<75% vol	gram	5	10

Physical standards - Definitions

Foreign Material	This includes any non-vegetable material and any toxic vegetable material. Examples of FM include insects, pieces of insects, wood, glass, soil, stones, metal etc.
Foreign Extraneous Vegetable Material	This includes any vegetable material not derived from the rice plant, and which is non-toxic.
Extraneous Vegetable Material	This includes any material, other than rice grains, which is derived from the rice plant.
Clumps	This is where rice grains are fused together, and cannot be readily separated, in clumps larger than 20mm in the largest dimension.
Blemishes	Blemished rice grains include those which are discoloured or which have black ends (Pecks), and undermilled grains, i.e. red streaked grains.
Broken grains	These are grains which on inspection appear to be less than 75% of the size of the original grain.

Chemical standards

<i>Parameter</i>	<i>Unit</i>	<i>Value</i>	<i>Tolerance</i>	<i>Description</i>
Heavy metals	ppm			Product conform to the European and Belgian maximum residue levels
Pesticides	ppm			Product conform to the European and Belgian maximum residue levels

Mycotoxins	ppm			Product conform to the European and Belgian maximum residue levels
Dry matter	%	29	+/- 1	

Organoleptic quality	
<i>Parameter</i>	<i>Description</i>
Taste	Characteristic of rice
Odour	Natural characteristic flavour, typical of rice, with no off-flavours or taints.
Texture	Uniformly firm and tender "al dente", rice neither soft nor chalky
Colour	White rice, uniform and brite

Microbiological standard				
<i>Parameter</i>	<i>Unit</i>	<i>Target</i>	<i>Maximum</i>	<i>Micro method</i>
Total viable count	gram	50.000	500.000	ISO 4833-1
Enterobacteriaceae	gram	100	1.000	BRD-07/24-11/13 RAPID'Entéro
Bacillus cereus	gram	10	100	BRD 07/26-03/19 (Rapid B cereus)
E. Coli	gram	10	100	ISO 16649-2
S. Aureus	gram	10	100	ISO 6888.2
Listeria Monocytogenes	25 gram	Absence		BRD 07/10-04/05 (iQ-Check Listeria mono II)
Listeria Monocytogenes	gram		<10	Confirmation if presence on 25g BRD-07/05-09/01
Salmonella	25 gram	Absence	Absence	BRD 07/06-07/4 (iQ-Check, Salmonella II)

Allergens			
<i>Major allergens</i>	<i>* 1 2 3</i>	<i>Major allergens</i>	<i>* 1 2 3</i>
Cereals containing gluten & products thereof	2	Crustaceans and products thereof	3
Eggs and products thereof	3	Fish and products thereof	3
Peanuts and products thereof	3	Soybeans and products thereof	3
Milk and products thereof (including lactose)	3	Nuts and products thereof	3
Celery and products thereof	2	Mustard and products thereof	3
Sulphur dioxide and sulphites > 10ppm as SO2	3	Lupin and products thereof	3
Sesame seeds and products thereof	3	Molluscs and products thereof	3

** 1 = intentional presence 2 = not included but allergen is present in factory. Cross contamination is avoided through use of specific procedures 3 = not included and not present in factory*

Statements
Non genetically modified Food Products & Ingredients

To the best of our knowledge and at the time of sale, we declare that our products have not been genetically modified nor were produced with the help of GM technology nor contain genetically modified organisms. No biotechnology or processing agents produced by means of gen-technology have been used during processing. Our products comply with the European non-GM regulation 1829/2003, 1830/2003 and all modifications thereafter.

Pesticides

We hereby declare that all our products comply with the relevant pesticide legislation currently in force in the EU. Pesticides used correspond to the approval status on national and European level and no residues are present in our frozen products above the legal maximum residue levels enforced by the EU at the moment of processing. Pesticide residues are analysed in an external ISO 17025 accredited laboratory. The lab participates in FAPAS proficiency tests and the (good) results are conditional to our contract.

Heavy metals

All our products comply with the EU legislation concerning heavy metals and they do not exceed the maximum levels that were applicable at the time of processing.

Irradiation

None of our frozen vegetables or other frozen products have been subjected to ionized radiation at any stage of production. Our products therefore do not need to be labelled under the directives 1999/2/EC and 1999/3/EC concerning foods and food ingredients treated with ionising radiation.

Shelf life - Storage instructions

The product has a shelf life of 24 months from date of packing (mentioned on the label) when stored in the original packaging at temperatures of -18°C or below. After opening, the shelf life of any residual product remains unchanged providing that the original packaging is tightly closed again without any excess enclosed air and the product remained at -18°C or below during this time.

Nano-technology

Our products do not contain and were not produced with the help of nano-technology.

Warning - precaution

Do not re-freeze a thawed product.

Packaging material

We hereby declare that all the packagings used for our frozen bulk products are conform to relevant legislation currently in force in the EU: 1935/2004; 2008/39/EC; 2007/19/EC; 2023/2006; 82/711/EC; 93/8/EC; 97/48/EC; 85/572/EC; 2002/72/EC and amendments up to and including 2009/975/EC; 10/2011; all relevant Belgian decrees related to materials and objects intended for contact with foodstuff; and all future amendments to these regulations, directives and decrees.

We confirm that the packaging materials or sources are not contaminated with plasticizers such as : BPA: Bisphenol A; DBP: di-n-butyl phthalate; DEHP: di-2-ethylhexyl phthalate; DINP: diisononyl phthalate; DOP: di-n-octyl phthalate; DEP: diethyl phthalate.

Vegetarian

The product is suitable for Vegetarians conform to the following definition:

Foods that are NOT products of animal origin, and during the process of manufacture, preparation or treatment of these products no ingredients (including additives, carriers, flavourings, enzymes and substances that are not additives but used in the same way and with the same purpose as processing aids) or processing aids of animal origin (processed or unprocessed) have been added or used intentionally, with exception of milk, milk products, colostrum, bird's eggs, beeswax, honey, propolis, shellac from lac beetles, lanolin and all constituents and products derived from or made from them. The product can also be classified as vegetarian when animal rennet is used.

Vegan

The product is suitable for Vegans conform to the following definition:

Foods that are NO products of animal origin, and during the process of manufacture, preparation or treatment no ingredients (including additives, carriers, flavourings, enzymes and substances that are not additives but used in the same way and with the same purpose as processing aids) or processing aids of animal origin (processed or unprocessed) have been added or used intentionally.

Muslim diet

The product is suitable for Muslims conform to the following definition:

The product does NOT contain ingredients, products or derivatives from pork, no gelatine from pork and no alcohol. Carriers for flavours and natural contents f.e. spirit vinegar are not taken into account. Certification on Halal is not required.

Product storage

Distribution chain : max -18°C (delivery acceptance temperature max -15°C)

Frozen storage : Keep frozen at -18°C or colder. If food has thawed, do not refreeze.

Shelf life : 24 months from end of month date of packing

Product formulation

Component - Ingredient	% weight	Additional comments
Water	67,30%	Origin : BE
Dry long grain parboiled rice	32,70%	Origin : UY; IT; MM; AR; GY

Nutritional data

Calculated from :	Rice, white, long grain, boiled in unsalted water	Source :	McCance_Widdowsons_Composition_of_Foods_Integrated_Database_2021	
Parameter	Value	Unit	Tolerance	Comments
Water	68,2	g		
Energy	131	kcal		
Energy	560	kJ		
Total lipid (fat)	0,4	g	±1,5g	
Fatty acids, saturated	0,09	g	±0,8g	
Fatty acids, monounsaturated	0,1	g	±0,8g	
Fatty acids, polyunsaturated	0,1	g	±0,8g	
Carbohydrates, by difference	31,1	g	±20%	
Sugars, total	Tr	g	±2g	
Starch	31,1	g	±20%	
Fiber, total dietary	0,5	g	±2g	
Protein	2,8	g	±2g	
Added salt	0	mg	±0mg	Recipe
Salt total	27,5	mg	±375mg	Calculated from Na

Picture



Packaging

1	<u>Primary packaging</u>	<u>Secondary packaging</u>	<u>Pallet</u>	<u>References</u>
	/	Case 385X255X170mm	EURO CHEP 80x120cm	100205040 RIJ61+
	<u>Pallet net weight (kg)</u>	<u>Format</u>	<u>Palletization</u>	
	810	4X2,5KG	Units/Layer 9	Layers/Pal 9
2	<u>Primary packaging</u>	<u>Secondary packaging</u>	<u>Pallet</u>	<u>References</u>
	/	Case 385X255X170mm	INDUSTRY 100x120cm	100205060 RIJ61+
	<u>Pallet net weight (kg)</u>	<u>Format</u>	<u>Palletization</u>	
	900	4X2,5KG	Units/Layer 9	Layers/Pal 10
3	<u>Primary packaging</u>	<u>Secondary packaging</u>	<u>Pallet</u>	<u>References</u>
	/	Case 385X255X170mm	IND HT LPR 100x120cm	100205080 RIJ61+
	<u>Pallet net weight (kg)</u>	<u>Format</u>	<u>Palletization</u>	
	900	4X2,5KG	Units/Layer 9	Layers/Pal 10
4	<u>Primary packaging</u>	<u>Secondary packaging</u>	<u>Pallet</u>	<u>References</u>
	FILM LDPE	Case 385X255X170mm	EURO 80x120cm	100205010 RIJ61+
	<u>Pallet net weight (kg)</u>	<u>Format</u>	<u>Palletization</u>	
	810	4X2,5KG	Units/Layer 9	Layers/Pal 9
5	<u>Primary packaging</u>	<u>Secondary packaging</u>	<u>Pallet</u>	<u>References</u>
	FILM LDPE	Case 385X255X170mm	IND CHEP 100x120cm	100205050 RIJ61+

5	<u>Pallet net weight (kg)</u>	<u>Format</u>	<u>Palletization</u>	
	900	4X2,5KG	Units/Layer 10	Layers/Pal 9
6	<u>Primary packaging</u>	<u>Secondary packaging</u>	<u>Pallet</u>	<u>References</u>
	FILM BLUE HDPE	Case 385X255X150mm	EURO CHEP 80x120cm	100205120 RIJ810
	<u>Pallet net weight (kg)</u>	<u>Format</u>	<u>Palletization</u>	
	900	1X10KG	Units/Layer 9	Layers/Pal 10
7	<u>Primary packaging</u>	<u>Secondary packaging</u>	<u>Pallet</u>	<u>References</u>
	FILM BLUE HDPE	Case 385X255X150mm	EURO HT 80X120cm	100205130 RIJ810
	<u>Pallet net weight (kg)</u>	<u>Format</u>	<u>Palletization</u>	
	900	1X10KG	Units/Layer 9	Layers/Pal 10
8	<u>Primary packaging</u>	<u>Secondary packaging</u>	<u>Pallet</u>	<u>References</u>
	FILM BLUE HDPE	Case 385X255X150mm	EURO CHEP 80x120cm	100205140 RIJ810
	<u>Pallet net weight (kg)</u>	<u>Format</u>	<u>Palletization</u>	
	900	1X10KG	Units/Layer 9	Layers/Pal 10
9	<u>Primary packaging</u>	<u>Secondary packaging</u>	<u>Pallet</u>	<u>References</u>
	FILM BLUE HDPE	Case 385X255X150mm	IND HT LPR 100x120cm	100205180
	<u>Pallet net weight (kg)</u>	<u>Format</u>	<u>Palletization</u>	
	1000	1X10KG	Units/Layer 10	Layers/Pal 10
10	<u>Primary packaging</u>	<u>Secondary packaging</u>	<u>Pallet</u>	<u>References</u>
	FILM BLUE HDPE	Case 385X255X150mm	EURO 80x120cm	100205110 RIJ810
	<u>Pallet net weight (kg)</u>	<u>Format</u>	<u>Palletization</u>	
	900	1X10KG	Units/Layer 9	Layers/Pal 10

Cooking instructions (from frozen)

Warm preparation

Microwave Put the rice in a microwaveable container and let cook on full power for 4 minutes, stirring through after 2 minutes.

Conventional Put the frozen rice in boiling water and let cook for 1-2 minutes, stirring frequently through. Drain.

Steam alternative : Steam frozen rice for 1 - 2 minutes.

NB Defrosting and refrigerated storage to be restricted for up to max 24h at 5-7°C

EFSA and PROFEL (European Association for Fruit and Vegetable Processors) identified that frozen vegetables which have been blanched can support significant growth of *Listeria monocytogenes* during defrosting. PROFEL recommends for all frozen vegetables to be cooked before consumption. We have identified that frozen carbohydrates also support significant *Listeria monocytogenes* growth during defrosting, and we recommend that these products are also cooked before consumption, unless further processing or re-formulation is performed to reduce the potential for growth.

Validation

Name MANIGLIA Salvatore

Function Quality Manager

Date 07-03-24

Signature



