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1. PRODUCT NAME

RICE JASMINE

PRODUCT RISK		
LOW	MEDIUM	HIGH

2. DESCRIPTION



Jasmine rice sometimes known as Thai fragrant rice, is a long-grain variety of rice that has a nutty aroma and a specific flavour caused by 2-acetyl-1-pyrroline. It belongs to the *Oryza sativa* L species, and is grown primarily in Thailand.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Milled Jasmine rice

3.2. OTHER PERMITTED INGREDIENTS

Nutrients: Vitamins, minerals and amino acids may be added in conformity with legislation of country of origin.

4. PROCESSING

Processing

- 4.1. CODEX "CAC/RCP 1-1969, Rev. 4-2003; Code of Practice- General Principles of Food Hygiene including annex on HACCP systems and guidelines for application.
- 4.2. The product shall comply with CODEX STAN 198-1995 CODEX STANDARD FOR RICE

5. MICROBIOLOGICAL CRITERIA

FOOD SAFETY PARAMETERS

MAXIMUM LIMITS

- The product shall comply with any microbiological criteria established in accordance with Codex Guideline CAC/GL: 21-1997 "Principles for the Establishment and Application of microbiological criteria for food.
- The product shall be free from microorganisms in amounts which may represent a hazard to health and shall be free from any substance originating from microorganisms in amounts which may represent a hazard to health.

6. CHEMICAL CRITERIA

SAFETY PARAMETERS

MAXIMUM LIMITS


Moisture	12-14% (m/m)
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7. PHYSICAL CRITERIA

PARAMETER

LIMITS

Odour and flavour	Specific aroma and flavour. Shall be free from abnormal odours and flavours.
Extraneous matter:	Shall not exceed 0.5% (M/M) organic components other than kernels of rice, such as foreign seeds, husks, bran, fragments of straw. Shall not exceed 0.1% (M/M) inorganic matter such as stones, sand, dust.

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Filth	Shall not exceed 1% (M/M) of impurities from animal origin including dead insects.
Broken kernels	≤ 10% (A broken grain is one where one quarter or more of the grain is missing)
Defective kernels	
Heat damaged	≤3.0% (m/m)
Damaged kernels	≤ 3.0% (m/m)
Immature kernels	≤ 2.0% (m/m)
Chalky kernels	≤ 11% (m/m)
Red kernels	≤ 4.0% (m/m)
Red streaked kernels	≤ 8.0% (m/m)

8. CONTAMINANTS

PARAMETER	MAXIMUM LIMITS
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8.1. The product shall comply with the Maximum Levels of the Codex general Standard for Contaminants and Toxins in Foods (Codex Stan: 193-1995).

9. NUTRITIONAL FACTS (Approximate values per 100 g)

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	356 Kcal
Carbohydrates	80 g
Protein	7 g
Fat	

10. PACKAGING

PARAMETER	LIMITS
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Primary packaging	High density polyethylene / Polypropylene with liner or equivalent packing that maintains the integrity of the product to protect and maintaining sanitary and organoleptic qualities intact and withstands the rigors of transport and handling.
Primary packaging net weight	Up to 25 Kg.
Warranty at delivery location	4 Months.

11. LABELLING

11.1. UNSTD-GEN-02 "UN Product Labelling"

12. OTHER REQUIREMENTS

12.1. UNSTD-GEN-03: "UN Inspection"

12.2. UNSTD-GEN-04: "UN Certification"