	UN RATIONS STANDARD	DATE: 30/10/2011
	RICE, LONG GRAIN, WHITE	ED No: 01
	CODE: UNSTD-COM-2164	Page: 1 of 2

1. PRODUCT NAME

RICE, LONG GRAIN, WHITE

PRODUCT RISK		
LOW	MEDIUM	HIGH

2. DESCRIPTION



Long grain rice is white rice that has been milled from kernels belonging to the species *Oryza sativa* L. The kernels have a length of 6.6 mm or more and a length/width ratio of more than 2 mm.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Milled rice

3.2. OTHER PERMITTED INGREDIENTS

Nutrients: Vitamins, minerals and amino acids may be added in conformity with legislation of country of origin and other additives as permitted (Codex General Standard for Food Additives [GSFA] Database).

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. 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)

7. PHYSICAL CRITERIA

PARAMETER

LIMITS

Odour 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.

Filth

Shall not exceed 1% (M/M) of impurities from animal origin including dead insects.

	UN RATIONS STANDARD	DATE: 30/10/2011
	RICE, LONG GRAIN, WHITE	ED No: 01
	CODE: UNSTD-COM-2164	Page: 1 of 2

Broken kernels $\leq 10\% \leq 10\%$
(A broken grain is one where one quarter or more of the grain is missing)

Defective kernels

Heat damaged $\leq 3.0\%$ (m/m)

Damaged kernels $\leq 3.0\%$ (m/m)

Immature kernels $\leq 2.0\%$ (m/m)

Chalky kernels $\leq 11\%$ (m/m)

Red kernels $\leq 4.0\%$ (m/m)

Red streaked kernels $\leq 8.0\%$ (m/m)

8. CONTAMINANTS

PARAMETER	MAXIMUM LIMITS
-----------	----------------

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	365 Kcal
Carbohydrates	80 g
Protein	7 g
Fat	1 g

10. PACKAGING

PARAMETER	LIMITS
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"