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	RICE JAPONICA		ED No: 04
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1. PRODUCT NAME

RICE JAPONICA

PRODUCT RISK		
LOW	MEDIUM	HIGH

2. DESCRIPTION



Japonica rice is Japanese rice, which is a short and roundish grain variety of *Oryza sativa L. variety japonica*. It is characterized by a unique texture and stickiness due to higher content of amylopectin.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Milled japonica rice

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

3.2. OTHER PERMITTED INGREDIENTS

Food Additives: See Codex General Standard for Food Additives (GSFA) Database and where permitted, only those individual additive(s) indicated for the product shall apply and only within the limits specified.

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

- 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/QUALITY PARAMETERS	MAXIMUM LIMITS
Moisture	≤ 13 % (m/m)
Total Aflatoxins	≤ 4 ppb (B1 ≤ 2ppb)
Ochratoxin A	≤ 5 ppb
Product is subject of DNA Authentication	

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.

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Filth	Shall not exceed 0.1% (m/m) inorganic matter such as stones, sand, dust.
Broken kernels	Shall not exceed 0.1% (m/m) of impurities from animal origin including dead insects.
Defective Kernels	≤ 10% (A broken grain is one where one quarter or more of the grain is missing)
Heat damaged	≤ 3.0 % (m/m)
Damaged kernels	≤ 3.0 % (m/m)
Immature kernels	≤ 2.0 % (m/m)
Chalky kernels	≤ 11.0 % (m/m)
Red kernels	≤ 4.0 % (m/m)
Red streaked kernels	≤ 8.0 % (m/m)
Storage and Transportation Temperature	15°C to 25°C

8. CONTAMINANTS

PARAMETER

- 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).
- 8.2. The product shall comply with maximum residue limits established by Codex Alimentarius (See: CAC / MRL: 2009 Maximum Residue Limits (MRLs) for pesticides).

9. NUTRITIONAL FACTS (Approximate values per 100 g)

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	355 Kcal
Carbohydrates	82 g
Protein	6.0 g
Fat	0.8 g

10. PACKAGING

PARAMETER	LIMITS
Primary packaging	High density polyethylene/polypropylene with liner or equivalent recyclable/biodegradable packaging that maintains the integrity, sanitary and organoleptic qualities of the product and withstands the rigor of transport and handling.
Primary packaging net weight	From 1 Kg to 10 Kg.
Warranty at delivery location	Minimum 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"