

## Product specification

### Rice Grids

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#### *General*

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<b>Product name</b>	Rice Grids
<b>Origin</b>	Pakistan, India, South-Eastern Asia (Vietnam, Thailand, Cambodia, Myanmar), South-America (Guyana, Surinam, Paraguay, Uruguay, Brazil, Argentina) and EU-countries (Italy, Greece, Spain).
<b>Product description</b>	Rice grids, made from white milled broken rice. Sieved on a top level of 500 $\mu\text{m}$ . Lower level partly sieved off on $\pm 250$ $\mu\text{m}$ .
<b>Application</b>	The product is specifically suitable as non-stick product on bakery plates. In a product it gives crispness and a brittle, non tough structure, such as biscuits or almond paste. In wet applications such as thick liquid products it gives a coarse structure.
<b>Legal requirements</b>	The product complies with Dutch and EU regulations
<b>Storage</b>	Cool, dry and not near strong smelling products
<b>Shelf life</b>	12 months after production, under conditions stated before

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#### *Ingredients declaration*

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<b>Type</b>	Long grain rice
<b>Additives</b>	No additives added

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#### *Indicative & average nutritional values per 100 g*

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<b>Energy</b>	1496 kJ / 352 kCal
<b>Total fat</b>	1.0g
Of which saturated fats	0.3g
<b>Carbohydrates</b>	77.3g
Of which sugars	0.2g
<b>Protein</b>	8.0g
<b>Fibre</b>	0.9g
<b>Salt*</b>	0.004g

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### Sensoric details

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<b>Colour</b>	White/ off white
<b>Taste and odour</b>	Neutral odeur; typical for rice
<b>Cooking quality</b>	Not applicable

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### Physical details

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	<b>Limit</b>	<b>Method</b>
<b>Particle distribution</b>		
500 µm:	Pass through ≥ 95%	Alpine sieve method
355 µm:	Pass through ca. 40 - 60%	Alpine sieve method
250 µm:	Pass through < 15%	Alpine sieve method
<b>Moisture</b>	Max. 14,5%	ISO 712: 2009
<b>Infestation</b>	None	Visual

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### Microbiological details (typical values)

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	<b>Limit</b>	<b>Method</b>
<b>TPC</b>	max. 200.000 cfu/g	ISO 4833: 1991
<b>Yeasts</b>	max. 5.000 cfu/g	ISO 7954: 1987
<b>Moulds</b>	max. 5.000 cfu/g	ISO 7954: 1987
<b>Enterobacteriaceae</b>	max. 15.000 cfu/g	ISO 21528-2: 2004
<b>Coliforms</b>	max. 10.000 cfu/g	ISO 4832: 2006
<b>E.coli</b>	max. 10 cfu/g	ISO 16649-1or ISO 16649-2:
2001		
<b>Salmonella</b>	not detected / 25g	ISO 6579-1: 2002
<b>Bacillus cereus</b>	max. 5.000 cfu/g	ISO 7932: 1993

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### *Chemical details (According to EU regulations)*

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<b>Parameters</b>	<b>Limit</b>
<b>Aflatoxins B1</b>	max. 2,0 p.p.b
<b>Aflatoxins Total (B1,B2,G1,G2)</b>	max. 4,0 p.p.b
<b>Deoxynivalenol (DON)</b>	max. 750 p.p.b
<b>Ochratoxine A</b>	max. 3 p.p.b
<b>Lead (Pb)</b>	max 0,2 p.p.m
<b>Cadmium (Cd)</b>	max 0,15 p.p.m
<b>Inorganic arsenic (Ar)</b>	max 0,25 p.p.m
<b>Pesticides</b>	According to EU regulations GC-ECD/ECD

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### *Other information*

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<b>Diet information</b>	Suitable for vegetarians and vegans
<b>Organic products</b>	Not from organic culture, organic products are available on request
<b>Kosher</b>	This product is kosher parve, not for Passover.
<b>Irradiation</b>	The product is not irradiated
<b>GMO-status</b>	We herewith declare that, to the best of our knowledge, the product does not contain proteins from GMO's nor genetically modified DNA. Consequently, the product does not need to be labeled as "Product, produced with genetically modified ingredients." , according to the requirements as laid down in EC-regulation 1829/2003 and 1830/2003 of the European Parliament and Council
<b>Allergen information</b>	No allergens handled on site