

PRODUCT SPECIFICATION

PRODUCT (NAME IN FULL)	Rice Easy Cook Long Grain	INTERNAL PRODUCT CODE	BALIAA
PACK SIZE & TYPE	20kg multilayer paper bag	DATE	08/01/10
BRAND NAME	Veetee Rice	ISSUE NO.	03
SUPPLIER	J.V. Foods Ltd		
SUPPLIER ADDRESS	Unit 6, Ely Road Theale Commercial Estate Theale, Berkshire RG7 4BQ	TELEPHONE:	0870 766 3377
		FAX:	0870 766 3378
		EMAIL:	qa@jvfoods.co.uk
CONTACT	An Head		
PRODUCTION SITE ADDRESS (IF DIFFERENT)	Packed in U.K.	TELEPHONE:	
		FAX:	
		EMAIL:	
CONTACT			
COUNTRY OF ORIGIN	Produce of more than one country		
COMMODITY/ TARIFF CODE	10063067		
SITE HEALTH MARK (e.g. EEC No.)	N/A		
SITE ACCREDITATION AND/OR BRC STATUS	BRC, Issue 5 – grade A		
No UNITS PER OUTER	1	OUTER MATERIALS	Shrink Wrap
PALLET TYPE	UK Pallet	OUTER CS PER LAYER	UK = 5 EU =
LAYERS / PALLET	UK = 10 EU =		
TOTAL CASES PER PALLET	UK = 50 EU =		

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INGREDIENTS (In descending order based on % of total) Please show percentages (or ppm) of each ingredient in finished product.	Easy Cook (parboiled) Long Grain Rice 100%																																		
LIST HERE ANY COMPONENTS OF COMPOUND INGREDIENTS (e.g. Breadcrumbs, Pastry etc)	E170 Calcium Carbonate, removed during milling None should remain in end product																																		
LIST ANY ADDITIVES NOT ALREADY LISTED ABOVE	No additives present (Site only handles dry rices – no other food ingredients)																																		
PLEASE CONFIRM IF PRODUCTS CONTAIN ANY OF THE FOLLOWING ADDITIVES	<table border="1"> <thead> <tr> <th>ADDITIVE</th> <th>E NO</th> <th>YES</th> <th>NO</th> </tr> </thead> <tbody> <tr> <td>Sunset Yellow</td> <td>E110</td> <td></td> <td>✓</td> </tr> <tr> <td>Carmoisine</td> <td>E122</td> <td></td> <td>✓</td> </tr> <tr> <td>Tartrazine</td> <td>E102</td> <td></td> <td>✓</td> </tr> <tr> <td>Ponceau 4R</td> <td>E124</td> <td></td> <td>✓</td> </tr> <tr> <td>Sodium Benzoate</td> <td>E211</td> <td></td> <td>✓</td> </tr> <tr> <td>Quinoline Yellow</td> <td>E104</td> <td></td> <td>✓</td> </tr> <tr> <td>Allura Red AC</td> <td>E129</td> <td></td> <td>✓</td> </tr> </tbody> </table>			ADDITIVE	E NO	YES	NO	Sunset Yellow	E110		✓	Carmoisine	E122		✓	Tartrazine	E102		✓	Ponceau 4R	E124		✓	Sodium Benzoate	E211		✓	Quinoline Yellow	E104		✓	Allura Red AC	E129		✓
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TOTAL SHELF LIFE	24 Months																																		
FORMAT OF MINIMUM DURABILITY (e.g. Best Before)	PACK: BBE MMM YYYY																																		
	OUTER: N/A																																		
MINIMUM SHELF LIFE ON DELIVERY	12 Months																																		
OTHER PRODUCTION CODING FORMAT (Give example &	100% Easy Cook 20kg																																		

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explanation)			
METHOD OF DATE MARKING ON PACK	Ink Jet		
METHOD OF DATE MARKING ON OUTER	N/A		
PRODUCT BAR CODE	5016805000560	OUTER BAR CODE	N/A
STORAGE INSTRUCTIONS	Keep in a cool dry place		
COOKING INSTRUCTIONS IF APPROPRIATE	<ol style="list-style-type: none"> 1. Place 75g of rice per portion into a large saucepan; add 175ml per portion of cold water. 2. Bring to the boil, stir once, cover and gently simmer until all the water is absorbed (for 12 -15 minutes.) 3. Drain, fluff with a fork and serve. 		
DELIVERY TEMPERATURES ° C Frozen -18°C Chilled 5°C	MIN: Ambient	MAX:	
FINAL PRODUCT QUALITY Please complete for all specifications and tests routinely carried out in production			
PHYSICAL PARAMETERS (e.g. piece size, count, vacuum, viscosity etc) Indicate frequency of testing.	Values per 500g based on a 10 kilo composite sample		
	Broken Grains (pieces of rice grain which are less than ¾ of the average grain length, but greater than ¼ of the grain length)	Max 5%	
	Paddy Kernels	Max 4	
	Stones	Target zero	
	Damaged Kernels	Max 2.0%	
	Foreign seeds (these are whole seeds or parts of seeds foreign to the product but not classified as EVM, but not including toxic seeds or seeds over 10mm in any dimension that will be classed as foreign matter.)	Target zero	
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Chalky Kernels (grains which are milky white in colour on 75% or more of the surface and	NA		

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	which are brittle)																													
	Other foreign matter	Target zero																												
	Infestation	Nil																												
	Extraneous Vegetable Matter (EVM) (all vegetable matter, eg pieces of woody materials, stalk or other harmless vegetable matter other than rice – leaves, corn, flower seeds etc.) Major contamination Minor contamination	Target zero Pieces greater than 10mm in any dimension Pieces less than 10mm in any dimensions																												
CHEMICAL PARAMETERS (e.g. moisture, salt, Ph etc) Indicate frequency of testing.	Moisture 15% Max Every Production Broken Rice 5% Max Every Production Product tested annually for microbiological, and chemical (Heavy Metals, Mycotoxins, Pesticide Residue Testing.) Every Production																													
MICROBIOLOGICAL QUALITY (Please list acceptance and failure levels for pathogens and indicator organisms) Indicate frequency of testing.	<table border="1"> <thead> <tr> <th>TEST</th> <th>METHOD</th> <th>TARGET</th> <th>UNACCEPTABLE</th> </tr> </thead> <tbody> <tr> <td>TVC</td> <td>UKAS</td> <td><10⁵</td> <td>>10⁶</td> </tr> <tr> <td><i>Echerichia coli</i></td> <td>UKAS</td> <td>Absent in 1 g</td> <td>Present in 1g</td> </tr> <tr> <td>B.cereus</td> <td>UKAS</td> <td><100</td> <td>>10⁴</td> </tr> <tr> <td><i>Salmonella</i></td> <td>UKAS</td> <td>Absent in 25g</td> <td>Present in 25g</td> </tr> <tr> <td>Yeast</td> <td>UKAS</td> <td><500</td> <td>>10⁴</td> </tr> <tr> <td>Moulds</td> <td>UKAS</td> <td><500</td> <td>>10⁴</td> </tr> </tbody> </table> Tested Annually	TEST	METHOD	TARGET	UNACCEPTABLE	TVC	UKAS	<10⁵	>10⁶	<i>Echerichia coli</i>	UKAS	Absent in 1 g	Present in 1g	B.cereus	UKAS	<100	>10⁴	<i>Salmonella</i>	UKAS	Absent in 25g	Present in 25g	Yeast	UKAS	<500	>10⁴	Moulds	UKAS	<500	>10⁴	
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OTHER QUALITY STANDARDS AND SENSORY CHARACTERISTICS Colour Flavour Smell Texture Indicate frequency of testing.	The product is of light yellow appearance. It will produce a cooked rice of clean creamy white appearance which exhibits a flavour typical of easy cook rice and it is free of any taints or off flavours.																													

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PACKAGING QUALITY				
DESCRIPTION OF PRIMARY PACK (detail all components e.g. can lacquer, bags, liners, lids etc.)	Total Weights/Individual Weights per case (delete as app.)			
	Cardboard gms	Plastic gms	Metal gms	Glass gms
	0	0	0	
	Kraft coated multilayered paper bag Net Weight:128g Gross Weight: Dimensions (L x W x H): 72.6 x 41.4 x 15 cm Multi layer paper sack with crepe paper top band through which blue thread is stitched to seal the bag.			
TESTS ON FINAL PACKAGING (e.g. seam checks on canned product) Indicate frequency of testing.	Every delivery Barcode scanned Gauge of paper Dimensions of bag Print correct Every Half hour Sewn seams checked Bar code checked Date code satisfactory Once per production run Barcode scanned			
DESCRIPTION OF OUTER PACK (including type of carton fluting, grade etc)	Cardboard gms	Plastic gms	Metal gms	Glass gms
	Net Weight: Gross Weight: Dimensions (L x W x H): cm N/A			
OUTER PACK CLOSURE (e.g. tape, glue, staples etc)	Tape and sewn seam			
TRANSPORT PACKAGING (e.g. shrink wrap)	Cardboard gms	Plastic gms	Metal gms	Glass gms
	17micron shrinkwrap			

SPECIFICATION AUTHORISATION

The supplier agrees to supply product that complies with all the details contained in this specification and with the current UK food legislation and it is understood that product may be rejected by J.V. Foods Ltd should product not comply with this specification on delivery. The supplier is responsible for informing J.V. Foods Ltd of any proposed changes to this specification and no changes may be made without the formal agreement of J.V. Foods Ltd. This specification is confidential and may not be divulged to a 3rd party without permission from J.V. Foods Ltd.

SIGNATURE On behalf of J.V. Foods Ltd	
NAME	An Head
POSITION	QA Manager
SIGNATURE	An Head
DATE	08/01/10



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