

Rice Cones Raw Material Specification

1. **Product**

Rice Cones

2. Description

Granular white product with bland odour.

3. Processing

Milled from cleaned rice of varying origin.

The white broken rice is subjected to preliminary inspection at intake prior to processing. The white broken rice is further processed in an appropriate, consistent and controlled way in compliance with a well-established HACCP plan, ensuring finished product conformance to quality and product safety standards.

4. **Country of Origin**

Cambodia, Egypt, India, Portugal, Burma (Myanmar), Puerto Rico, Spain, South America (Brazil, Guyana, Paraguay, Uruguay), Thailand, Russia, Australia, Turkey, Kazakhstan, Greece

This specification is correct at the date of writing, rice is a commodity and countries of origin may change according to markets / availability, though S&B Herba Foods do not procure from China.

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5. Country of Manufacture

UK

6. Physical Standards and Characteristics

- White granular
- Free flowing without clumping, no visual signs of mould
- Free from off odours
- Free from contamination by insects, pests and faecal contamination



Production

Fulbourn Mill Wilbraham Road Cambridge CB21 5ĔT

> Regent Mill Regent Road Bootle Liverpool L20 8DF

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7. Physical Examination:-

Sieving - Typical Results

Retained on 710 micron 1% Max

500 micron 6.0% Max

425 micron 15.0% Max

150 micron no spec

Through 150 micron 6.0% Max

Specks Trace*

8. Statutory Declaration

100% Rice

9. Nutrition

Moisture Max. 14.0%

Ash 0.5g

Typical Values per 100g

Energy 1476 kJ

348 kcal

Fat 0.6g

of which

- saturates 0.21g

Carbohydrate 80.0g

of which

- sugars 0.2g

Fibre 2.6g

Protein 6.91g

Salt 0.01g

Sodium 3.86mg

Source: Analytical testing carried out April 2020. Results expressed per 100g.

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^{*} based upon in house bench mark samples

10. Microbiological Analysis

TVC 500,000 cfu/g max Plate Count Agar at 30°C for 48 hours –

ICMSF Method.

E. coli 10 cfu/g max ICMSF Method 28, European.

Yeasts 2000 cfu/g max Rose-Bengal Chloramphenicol Agar at

Moulds 2000 cfu/g max 25°C for 5 days.

Salmonella sp Absent in 25/g Using a well established comprehensive

method with resuscitation, 2 selective enrichment broths and at least 2 selective

agars.

Tested once per year.

11. Legal Requirements

The product shall be guaranteed free from all artificial additives and shall conform to all aspects of the UK Food and Drug Regulations with particular reference to:-

- Pesticide Residues
- Trace Metal residues
- Microbiological and Toxicological standards
- This product complies with the requirements of Regulation (EC) No 178/2002 and EC 1829/2003.
- This product complies with the requirements of Regulation (EC) No EC 41/2009 and EU 828/2014.

12. Storage / Product Shelf Life

To be stored in cool dry conditions. Shelf life 12 months

13. Despatch

Product is packed in multiple paper sacks of 25 kg or as required by the customer. Pallets are neatly stacked and in good condition.

Product marked with production date as Julian Date Code.

14. Other Details

- Suitable for Vegans and Vegetarians
- Kosher Approved / Certified Process
- Raw material fumigated at source or on delivery to the silos using Phosphine.

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	15. Special Dietary Requirements	
Do	oes the product contain any of the following?	
•	Cereals containing Gluten (i.e. wheat, rye, barley, oats,	
Sp	elt, kamut or their hybridised strains)	No
•	Crustaceans	No
•	Egg and Egg Products	No
•	Fish	No
•	Peanuts	No
•	Soybeans and Soya Derivatives	No
•	Milk and Milk Products	No
•	The following nuts: Almonds, Hazelnut, Walnut, Cashew,	
Ре	can nut, Brazil nut, Pistachio Nut, Macadamia nut and	
Qı	ueensland nut	No
•	Celery	No
•	Mustard	No
•	Sesame Seeds	No
•	Sulphur dioxide and sulphites at concentrations of more than	
10	mg/kg or 10 mg/litre expressed as SO ₂	No
•	All Additives	No
•	Artificial Colour	No
•	All Added Colour	No
•	Artificial Flavours	No
•	Added Preservatives	No
•	MSG	No
•	Garlic	No
•	Yeast and Yeast Extract	No
•	Caffeine	No
•	Molluscs	No
•	Lupin	No
		C.1 .

Rice is a naturally gluten free product, but due to the extended nature of the rice supply chain it is possible that traces of wheat and other cereals may be present in the cargo (raw material) rice prior to processing. Whilst the cleaning and milling process is designed to remove these impurities, we cannot guarantee that all residual traces from these contaminants will be removed.

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16. Health and Safety - COSHH			
<u>Hazards:</u>	Can create nuisance dust during handling; usual dust explosion risk		
Precautions:	Wear dust mask during handling, store in a cool dry place		
First Aid:	Non Toxic		
Spillage:	Clean up any spillages as soon as is possible		

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