

Rice Flour Raw Material Specification

1. Product

Rice Flour

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.

5. Country of Manufacture

UK



Production

Fulbourn Mill
Wilbraham Road
Fulbourn
Cambridge
CB21 5ET

Regent Mill
Regent Road
Bootle
Liverpool
L20 8DF

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

7. Physical Examination:-

- Sieving - Typical Results

Retained on 250 micron	5.0% max
Retained on 150 micron	50.0% max
Through 150 micron	50.0% min
Specks	Trace *

* based upon in house bench mark samples

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.

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 2 ⁸ , European.
Yeasts	<2000 cfu/g max	Rose-Bengal Chloramphenicol Agar at 25°C for 5 days.
Moulds	<2000 cfu/g max	
Salmonella sp	Absent in 25g	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 may be packed into bulk tankers, approximately 26mt.

Product marked with production date as Julian Date Code.

14. Other Details

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

15. Special Dietary Requirements

Does the product contain any of the following?

- Cereals containing Gluten (i.e. wheat, rye, barley, oats, Spelt, 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, Pecan nut, Brazil nut, Pistachio Nut, Macadamia nut and Queensland 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 SO₂ 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

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.

16. Health and Safety - COSHH

Hazards: 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