

Finished Product Specification

Dry Rice

| Product Details: | |
|-----------------------|---|
| Product Code | 61364 |
| Product Name: | Thai Hom Mali Fragrant Rice 20Kg |
| Legal Name: | Thai Hom Mali Fragrant Rice |
| Product Description: | Long slender grains of Thai Hom Mali Rice with which have a subtle fragrant aroma and flavour |
| Product Category: | Dry Rice |
| Brand: | Green Dragon |
| Ready to Eat Product? | No |
| Cooking Instructions: | <p>COOKING INSTRUCTIONS:</p> <p>Rinse rice with water once or twice before cooking.</p> <p>Absorption Method:</p> <ol style="list-style-type: none"> Put 2 cups of water into a heavy saucepan and bring to the boil. Stir in 1 cup of Fragrant Rice. Cover, vent the cover lower heat and simmer for 10 minutes. Remove from heat and stand for 5 minutes. Fluff with a fork as required. <p>Microwave Method:</p> <ol style="list-style-type: none"> Put 1 cup of Fragrant Rice into a deep Microwaveable dish. Add 1½ cups of boiling water. <p>Cover and cook on full power for 6½ minutes. Stir then cook for a further 6½ minutes.</p> <ol style="list-style-type: none"> Remove from microwave and stand for 5 minutes. Fluff with a fork as required. |

| Unit Weight: | | Value | Tolerance T1 | Tolerance T2 | Units | TNE |
|----------------------------------|---------|-------|--------------|--------------|-------|-----|
| Product weight/Volume | 20 | | | | kg | |
| Packed to (Average/Minimum etc.) | Minimum | | | | | |

| Supplier Contact Information: | | | | |
|--|------------------------|--|--------------|---------------|
| Head Office Address: | | | | |
| Westmill. 26 Crown Rd, Enfield, EN1 1DZ | | | | |
| Telephone: | | | | |
| 020 8345 8100 | | | | |
| Website Address: | | | | |
| www.westmill.co.uk | | | | |
| Manufacturing Site Address: | | | | |
| Milled, processed and packed in Thailand for Westmill. | | | | |
| Telephone: | | | | |
| +44 (0) 208 345 8100 | | | | |
| Contacts: | Name | Email | Mobile No | Telephone No |
| Technical: | Jacqueline Lydon | Jacqueline.Lydon@westmill.co.uk | 07526 196034 | |
| Commercial: | Scott Parry | Scott.Parry@westmill.co.uk | 07747 008108 | |
| Specifications: | Marta Glowka-Teixeira | Marta.Glowka-Teixeira@westmill.co.uk | 07752 787032 | |
| Customer Service: | Westmill Consumer Care | westmill.consumercare@alliedbakeries.co.uk | - | 0800 090 2385 |

| Coding Details: | |
|-------------------------|--|
| Coding Example: | |
| Best Before End MM/YYYY | |

| | | |
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| Shelf Life & Storage Instructions: | |
|--|--|
| Transport Conditions: | Ambient, clean, dry, free from infestation |
| Shelf Life From Manufacture (days): | 730 |
| Shelf Life From Opening (days): | 547 |
| Minimum Shelf Life on Delivery (days): | 547 |
| Recommended Storage Conditions: | Store in Cool Dry Conditions. Once opened store in an airtight container |
| Storage Once Opened: | Store in Cool Dry Conditions. Once opened store in an airtight container |

| Ingredient List: | | | | | |
|-----------------------------|------------------------|---------------------------|------------|--------|----------|
| Raw Material Name | Country(ies) of Origin | Batch Percentage (Banded) | Declarable | QUID % | E Number |
| Thai Hom Mali Fragrant Rice | Thailand | 100 | Yes | 100 | - |

| Ingredient Declaration: |
|-----------------------------|
| Thai Hom Mali Fragrant Rice |

Allergen Information : For Allergens, including gluten, refer to ingredients in bold type.

| Labelling - On pack information: | |
|--|---|
| Legal Description | Thai Hom Mali Fragrant Rice |
| On Pack Ingredient Declaration (Including allergens) | Thai Hom Mali Fragrant Rice |
| Miscellaneous | |
| COOL Requirements: | Packed in |
| Country of Origin: | Thailand |
| Commodity Code | 1006309824 |
| Address(es) on Pack: | Westmill, 26 Crown Rd, Enfield EN1 1DZ, Westmill Foods Europe b.v., Laarderhoogtweg 25, 1101 EB Amsterdam, The Netherlands, |

| Serving information: | |
|----------------------|------|
| Serving Size (g): | 75.0 |
| Servings per pack | 267 |

| Nutritional Data: | per 100g (as sold) | Per Serving (as sold) | Dietary Reference Value (DRV) | DRV % (as sold) |
|----------------------|--------------------|-----------------------|-------------------------------|-----------------|
| Energy kJ | 1513 | 1137 | - | - |
| Energy Kcal | 356 | 268 | 2000 | 13 |
| Fat (g) | 0.9 | 0.7 | 70 | 1 |
| Saturates (g) | 0.3 | 0.2 | 20 | 1 |
| Mono-unsaturates (g) | | 0.0 | - | - |
| Polyunsaturates (g) | | 0.0 | - | - |
| Trans Fat (g) | | 0.0 | - | - |
| Carbohydrate (g) | 79.8 | 59.9 | 260 | 23 |
| Sugars (g) | <0.1 | 0.1 | 90 | 0 |
| Starch (g) | | 0.0 | - | - |
| Polyols (g) | | 0.0 | - | - |
| Fibre (g) | | 0.0 | - | - |
| Protein (g) | 7.2 | 5.4 | 50 | 11 |
| Sodium (g) | <0.01 | 0.0 | - | - |
| Salt (g) | <0.01 | 0.0 | 6 | 0 |

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| Allergen Information: | | | | | |
|---|-------------------------|---|-----------------|------------------------------|----------|
| Does the product or any of its sub-components contain any of the following: | Allergen within product | Used on same line (or cross contamination from raw material supplier) | Used in factory | Is alibi labelling required? | Comments |
| | Yes/No | Yes/No | Yes/No | Yes/No | |
| Cereals containing Gluten | No | No | No | No | |
| Crustaceans and derivatives | No | No | No | No | |
| Eggs and derivatives | No | No | No | No | |
| Fish and derivatives | No | No | No | No | |
| Peanuts and derivatives | No | No | No | No | |
| Soya and derivatives | No | No | No | No | |
| Milk and derivatives | No | No | No | No | |
| Nuts and derivatives | No | No | No | No | |
| Celery and derivatives | No | No | No | No | |
| Mustard and derivatives | No | No | No | No | |
| Sesame and derivatives | No | No | No | No | |
| Sulphur dioxide (>10mg/kg or 10mg/L) | No | No | No | No | |
| Lupin and derivatives | No | No | No | No | |
| Molluscs and derivatives | No | No | No | No | |

| Other Dietary Information | Product | Comments |
|--|---------|---------------|
| | Yes/No | |
| Does the Product Contain Animal Products | No | |
| Does the Product Contain Additives | No | |
| Does the Product Contain Preservatives | No | |
| Does the Product Contain Colours | No | |
| Does the Product Contain MSG | No | |
| Does the Product Contain HVP | No | |
| Does the Product Contain Yeast | No | |
| Is the Product Suitable for Vegetarians | Yes | |
| Is the Product Suitable for Vegans | Yes | Not certified |
| Is the Product Suitable for Coeliacs | Yes | |
| Is the Product Kosher Certified | No | |
| Is the Product Halal Certified | No | |
| Is the Product Organic Certified | No | |
| Is the Product Free From GMO | Yes | |

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| Process Checks: | | | |
|--------------------------------|--|-----------|-----------------------------------|
| Check | Standard | Frequency | Tolerances |
| Raw Material Intake Checks | Classifier - Sieving System, Aspiration - To remove small fibres and dust, Magnet - Removes any magnetic material | Daily | - |
| Sieve Check | Sieving System, Aspiration | Daily | - |
| Magnets | Rotary Magnet - Removes any magnetic material, Classifier - Sieving System, Aspiration - To remove small fibres and dust, Destoner | Daily | - |
| Metal Detection | 3 mm Fe 3 mm Non-Fe 4 mm SS | Hourly | Metal detector operational |
| Finished Product Weight Checks | Minimum Weight | Hourly | Meets Minimum Weight Requirements |
| Label & Coding Checks | Correct BBE added | Hourly | Meets coding Requirements |

| Quality Parameters: | | | | |
|------------------------|---------|---------|--------------------|-------------------|
| | Minimum | Maximum | Method of Analysis | Testing Frequency |
| Moisture | 11 | 14 | Moisture Meter | Each Batch |
| Broken Grain | - | 4.5 | Visual/Sieve | Each Batch |
| Diseased / Discoloured | - | - | | |
| Paddy Grain | - | 5/1000g | Visual | Each Batch |
| Red Grain | - | 0.5 | Visual | Each Batch |
| Green Grain | - | - | | |
| Chalky Grain | - | 3 | Visual | Each Batch |
| Other Rice Type | - | - | | |
| Foreign Seeds / EVM | - | - | | |
| Peck | - | 0.25 | Visual | Each Batch |
| Kett | - | - | | |

| Chemical: | | |
|---|---------------------------------|---------------|
| Legislation | Test | Maximum Level |
| https://eur-lex.europa.eu/legal-content/EN/ALL/?uri=CELEX%3A32006R1881 & any other relevant EU legislation | Aflatoxin B1 | 2µg/kg |
| | Aflatoxin sum of B1, B2, G1, G2 | 4µg/kg |
| | Ochratoxin A | 3µg/kg |
| | Dexynivalenol (DON) | 750µg/kg |
| | Zearalenone | 75µg/kg |
| | Lead | 0.2mg/kg |
| | Cadmium | 0.15mg/kg |
| | Mercury | 0.05mg/kg |
| | Arsenic | 0.2mg/kg |

| Other: | | |
|---|-----|-----|
| Commission Regulation (EC) No 1829/2003 / 1830/2003 & any other relevant EU legislation | GMO | NIL |

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| Pesticides | | |
|---|------------------------------------|---------|
| Legislation | Test | Maximum |
| Legislation: https://eur-lex.europa.eu/legal-content/EN/TXT/?uri=CELEX%3A02005R0396-20220516 https://eur-lex.europa.eu/legal-content/EN/ALL/?uri=CELEX%3A32010R0893 Please visit the following website for any updates to legislation: https://food.ec.europa.eu/plants/pesticides/eu-pesticides-database_en | Pesticide screen as per regulation | EU MRL |

| Microbiological Standards: | | | |
|-----------------------------------|--------------|--------------|-----------|
| | Target | Maximum | UOM |
| TVC @ 30° C | <100000 | <10000000 | cfu/g |
| Coliforms | <1000 | <10000 | cfu/g |
| Salmonella spp | Not Detected | Not Detected | ND in 50g |
| Coagulase Positive Staphylococcus | <1000 | <100000 | cfu/g |
| Escherichia coli | <1000 | <10000 | cfu/g |
| Bacillus cereus | <1000 | <100000 | cfu/g |
| Clostridium perfringens | <1000 | <10000 | cfu/g |
| Yeasts | <10000 | <10000000 | cfu/g |
| Moulds | <10000 | <1000000 | cfu/g |

| Organoleptic Standards: | | |
|-------------------------|---|--|
| Product Attributes | As Sold | As Consumed |
| Appearance | Uncooked: Thai Fragrant rice shall appear as even length long grains over | Thai Fragrant rice shall have swollen and slightly extended in length, the grains are not completely separated. The Grains shall be a uniform bright white colour. Soft, slightly sticky with some resistance to the bite but with no sensation of crunchiness or rawness and should not be chewy. |
| Texture | Hard, slender white grains | Soft and sticky |
| Aroma | Fragrant Aroma typical of Jasmine rice | Thai Rice has a unique characteristic subtle fragrant aroma. |
| Flavour | - | Thai Rice has a unique characteristic subtle fragrant flavour. |

| Packaging Details: | | | |
|--------------------|-----------------------|---------------------|--------------------|
| | Primary Packaging | Secondary Packaging | Tertiary Packaging |
| Description | Bag | - | Pallet wrap |
| Material Type | PP Laminate Woven Bag | - | Polythene |
| Weight | 93g | - | 400g |
| Gauge | - | - | 23 micron |
| Dimensions | 390x600x120mm | - | 500x1550mm |
| Barcode | 5015821143282 | - | - |
| Recyclable | No | - | No |
| Recycled Material | 0% | - | 0% |

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| Palletisation Details: | |
|---|------------------|
| Units Per Pack | 1 |
| Packs Per Outer | 1 |
| Outers Per Layer | 5 |
| Number of Layers | 9 |
| Packs Per Pallet | 45 |
| Finished Pallet Weight (Gross) | 930Kg (approx..) |
| Finished Pallet Height (including Pallet) | 1.2M (approx..) |
| Is Double Stacking Permitted? | yes |

| Warranty Statement: |
|--|
| <p>The foodstuff, packaging and labelling within this Specification conform to all relevant UK and EU legal requirements at time of supply and any relevant codes of practice where applicable.</p> <p>The product detailed is prepared, processed, packaged and handled under strict hygiene conditions consistent with the principles of good manufacturing practice. The product has not been treated by irradiation.</p> <p>Materials shall be transported in clean vehicles, of a high standard, suitable for the transportation of food. They shall be free from infestation and contamination and provide the appropriate conditions of temperature.</p> <p>At all times the services of a professional fumigation contractor will be used. Fumigation will be carried out in accordance with all appropriate legislation and codes of practice in force in the relevant country.</p> <p>The contents of this specification are confidential and should not be disclosed to a third party without the written approval of the Westmill Technical Manager.</p> |

| Westmill Authorisation: | | | |
|------------------------------------|------------------------|-----------------|------------|
| Name: | Position: | Signature: | Date: |
| J. Lydon | Site Technical Manager | <i>J. Lydon</i> | 01.09.2022 |
| Supplier Authorisation: | | | |
| Signed on behalf of (Company Name) | | | |
| Name: | Position: | Signature: | Date: |
| | | | |

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