

Finished Product Specification

Dry Rice

Product Details:	
Product Code	61365
Product Name:	Thai Hom Mali Broken Fragrant Rice 20Kg
Legal Name:	Thai Hom Mal Broken Fragrant Rice
Product Description:	An even length brokengrains over 4mm, which have a clean matt white colour.
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"> 1. Put 1½ cups of water into a heavy saucepan and bring to the boil. 2. Stir in 1 cup of Jasmine Fragrant Rice. 3. Cover, lower heat and simmer for 18 - 20 minutes. 4. Remove from heat and let stand for 5 minutes. <p>Microwave Method:</p> <ol style="list-style-type: none"> 1. Put 1 cup of Jasmine Fragrant Rice into a deep Microwaveable dish. 2. Add 1-1½ cups of boiling water. 3. Cover and cook on full power for 13 minutes. 4. Remove from microwave, cover and let stand for 5 minutes. 4. 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 008 108	
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 Broken Fragrant Rice	Thailand	100	Yes	100	

Ingredient Declaration:
Thai Hom Mali Broken Fragrant Rice

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

Labelling - On pack information:	
Legal Description	Thai Hom Mal Broken Fragrant Rice
On Pack Ingredient Declaration (Including allergens)	Thai Hom Mali Broken Fragrant Rice
Miscellaneous	
COOL Requirements:	Packed in
Country of Origin:	Thailand
Commodity Code	1006400090
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	1503	1125	-	-
Energy Kcal	354	265	2000	13
Fat (g)	1.2	0.9	70	1
Saturates (g)	0.4	0.3	20	2
Mono-unsaturates (g)		0.0	-	-
Polyunsaturates (g)		0.0	-	-
Trans Fat (g)		0.0	-	-
Carbohydrate (g0)	79.2	59.3	260	23
Sugars (g)	0.1	0.1	90	0
Starch (g)		0.0	-	-
Polyols (g)		0.0	-	-
Fibre (g)		0.0	-	-
Protein (g)	6.6	5.0	50	10
Sodium (g)	0.01	0.0	-	-
Salt (g)	0.0	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	-	>80% (<5% (Small))	Visual	Each Batch

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

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

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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	Thai Fragrant Broken rice shall appear as broken grains approx. 4.0 mm, which have a clean matt white colour.	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, 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	NYL/LLDPE	-	Polythene
Weight	119g	-	400g
Gauge	250 micron	-	23 micron
Dimensions	350x720x105mm	-	500x1550mm
Barcode	5015821143312	-	-
Recyclable	No	-	No
Recycled Material	0%	-	0%

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)	936Kg (approx)
Finished Pallet Height (including Pallet)	1.1m (approx)
Is Double Stacking Permitted?	yes

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Warranty Statement:

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.

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.

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.

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.

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.

Westmill Authorisation:

Name:	Position:	Signature:	Date:
Jackie Lydon	Site Technical Manager	<i>J. Lydon</i>	02.09.2022

Supplier Authorisation:

Signed on behalf of (Company Name)

Name:	Position:	Signature:	Date:

Document Control:

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