

Finished Product Specification

Dry Rice

| Product Details: | |
|-----------------------|---|
| Product Name: | Green Dragon Long Grain Rice. |
| Product Code | N1042 |
| Legal Name: | Long Grain Rice |
| Product Description: | A clean matt white colour Long Grain rice, even length. |
| Product Category: | Dry Rice |
| Brand: | Green Dragon |
| Ready to Eat Product? | No |

| 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 1TZ | | | | |
| Telephone: | | | | |
| 020 8345 8100 | | | | |
| Website Address: | | | | |
| www.westmill.co.uk | | | | |
| Manufacturing Site Address: | | | | |
| Milled and Pack in the EU on behalf of Westmill (The Quay, Selby YO8 4EG) | | | | |
| Telephone: | | | | |
| +44 (0) 1757 293200 | | | | |
| 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 | |

| Coding Details: |
|---|
| Coding Example: |
| Best Before End: MMM/YYYY (JUL/2019) WF Code (Julian date code) |

| Shelf Life & Storage Instructions: | |
|--|--|
| Transport Conditions: | Store in a clean, cool and dry environment away from direct sunlight & off the ground. |
| Shelf Life From Manufacture (days): | 730 |
| Shelf Life From Opening (days): | 547 |
| Minimum Shelf Life on Delivery (days): | 547 |
| Recommended Storage Conditions: | Store in a cool and dry environment, preferably in original packaging, away from direct sunlight & off the ground. |
| Storage Once Opened: | Store in a cool and dry environment away from direct sunlight & off the ground. |

| Ingredient List: | | | | | | |
|-------------------|-------------------|------------------------|---------------------------|------------|--------|----------|
| Raw Material Code | Raw Material Name | Country(ies) of Origin | Batch Percentage (Banded) | Declarable | QUID % | E Number |
| | Long Grain Rice | Spain | 100 | Yes | 100 | |

| Ingredient Declaration: |
|-------------------------|
| Long Grain Rice |

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

| | | |
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| Labelling - On pack information: | |
|--|---|
| Legal Description | Long Grain Rice |
| On Pack Ingredient Declaration (Including allergens) | Long Grain Rice |
| Miscellaneous | |
| Minimum Durability: | 730 days |
| COOL Requirements: | Packed in |
| Country of Origin: | EU |
| Address(es) on Pack: | Westmill, 26 Crown Rd, Enfield EN1 1TZ, Westmill Europe, Regus Campus, Dalsteindreef , 141, 1112 XJ, Diemen, The Netherlands |
| Cooking Instructions: | For best results, rinse rice thoroughly in cold water then drain before cooking. For 4 Servings 1. Put 250g rice into a saucepan with 600ml of cold water and salt if required. 2. Bring to the boil, stir, cover with a lid and reduce the heat. 3. Simmer for 12 minutes or until all of the water has been absorbed. 4. Stand for 2 minutes. 5. Drain and rinse with boiling water, drain again and serve. |
| Storage Conditions: | Store in a cool and dry environment, preferably in original packaging, away from direct sunlight & off the ground. |

| Serving information: | |
|----------------------|------|
| Serving Size (g): | 62.5 |
| Servings per pack | 320 |

| Nutritional Data: | per 100g (as sold) | Per Serving (as sold) | Dietary Reference Value (DRV) | DRV % (as sold) |
|----------------------|--------------------|-----------------------|-------------------------------|-----------------|
| Energy kJ | 1503 | 939 | - | - |
| Energy Kcal | 354 | 221 | 2000 | 11 |
| Fat (g) | 1.1 | 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) | 78.7 | 49.2 | 260 | 19 |
| Sugars (g) | 0.1 | 0.1 | 90 | 0 |
| Starch (g) | | 0.0 | - | - |
| Polyols (g) | | 0.0 | - | - |
| Fibre (g) | | 0.0 | - | - |
| Protein (g) | 7.3 | 4.6 | 50 | 9 |
| Sodium (g) | 0.02 | 0.0 | - | - |
| Salt (g) | 0.1 | 0.0 | 6 | 1 |

| | | |
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ALLERGENS

| 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 | |

| Process Checks: | | | |
|-----------------|---|--------------------|--------------|
| | Standards | Frequency of Check | Tolerance(s) |
| Metal Detection | 5.0mm Fe, 5.0mm non-Fe, 5.0mm Stainless Steel | Hourly | |

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| Quality Parameters: | | | | |
|------------------------|---------|---------|--------------------|-------------------|
| | Minimum | Maximum | Method of Analysis | Testing Frequency |
| Moisture | 11 | 14 | Moisture Meter | Daily |
| Broken Grain | | 6 | Visual/Sieve | Daily |
| Diseased / Discoloured | | 1 | Visual | Daily |
| Paddy Grain | | 0.8 | Visual | Daily |
| Red Grain | | 0.5 | Visual | Daily |
| Green Grain | | | | |
| Chalky Grain | | 6 | Visual | Daily |
| Other Rice Type | | 1 | Visual | Daily |
| Foreign Seeds / EVM | | | | |
| Peck | | | | |
| Kett | | | | |

| Chemical Parameters: | |
|---------------------------------|---------------|
| | Maximum Level |
| 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 | 0.2µg/kg |
| Cadmium | 0.15µg/kg |
| Mercury | 0.05µg/kg |
| Arsenic | 0.2µg/kg |

| Microbiological Standards: | | | | |
|----------------------------|--------------|----------|-------|-----------|
| | Target | Maximum | UOM | Frequency |
| TVC @ 30° C | <100000 | <1000000 | Cfu/g | Annual |
| Enterobacteriaceae | <10000 | | Cfu/g | Annual |
| Salmonella spp | Not Detected | | 25g | Annual |
| Staphylococcus aureus | <20 | | Cfu/g | Annual |
| Escherichia coli | <1000 | | Cfu/g | Annual |
| Bacillus cereus | <1000 | | Cfu/g | Annual |
| Clostridium perfringens | <1000 | | Cfu/g | Annual |
| Yeasts | <50000 | | Cfu/g | Annual |
| Moulds | <50000 | | Cfu/g | Annual |

| Organoleptic Standards: | |
|------------------------------|---|
| Product Attributes (as sold) | |
| | Green |
| Appearance | Uncooked Long Grain rice shall appear as even length long grains over 6mm, which have a clean matt white colour with these grains being classed as chalky, easily observed. |
| Texture | Cooked Long Grain rice shall have swollen and slightly extended in length, the grains are not completely separated. The Grains shall be a uniform bright white colour |
| Aroma | Neutral bland aroma. |
| Flavour | Neutral bland flavour may have a slight milky flavour and shall be typical of Long Grain Rice. |

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| Packaging Details: | | | |
|--------------------|---|--|--|
| | Primary Packaging | Secondary Packaging | Tertiary Packaging |
| Description | Pre Printed Sack/Bag | Block Pallet (BP) or Euro Pallet (EP) | Pallet wrap/Label |
| Material Type | Polypropylene Bag | BP- Wood / EP - Wood | LDPE/Self Adhesive Paper |
| Weight | Approx. 85g | BP - 15Kg / EP - 25Kg | 300g/2g |
| Gauge | - | - | 23um/ - |
| Dimensions | W: 349.25mm x L: 745mm, Gusset: 101.6mm | BP - 1200x1000x150mm / EP - 1200x800x144mm | Approx. 500mm x 1500mm/Approx. 100mm x 150mm |
| Barcode | 5015821142629 | - | - |
| Recyclable | No | Yes / Yes | Yes / Yes |
| Recycled Material | 0% | 0% | 0% / 0% |

| Palletisation Details: | |
|---|---|
| Units Per Pack | 1 |
| Packs Per Outer | 1 |
| Outers Per Layer | 5 |
| Number of Layers | 10 |
| Packs Per Pallet | 50 |
| Finished Pallet Weight (Gross) | BP Approx 1021 Kg / EP - approx 1055 Kg |
| Finished Pallet Height (including Pallet) | Approx. 1.2 m |
| 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.</p> <p>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> |

| Customer Acceptance: | | | |
|------------------------------------|-------------------------------|------------|------------|
| Signed on behalf of (Company Name) | | | |
| Name: | Position: | Signature: | Date: |
| | | | |
| Westmill Authorisation: | | | |
| Name: | Position: | Signature: | Date: |
| Michael Waine | Technical Services Controller | M Waine | 12/04/2022 |

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| Document Control: | | | |
|-------------------|-----------------|------------|--|
| Version: | Effective From: | Status: | Comments: |
| 001 | 28/06/2019 | Superseded | New format. |
| 002 | 12/05/2020 | Superseded | Review of nutritional values / Spec Review |
| 003 | 16/11/2021 | Superseded | Updated contact details , updated shelf life 24 months |
| 004 | 12/07/2022 | Active | Update of contact details; Update of palletisation details |

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