

## 1. General product information

Description	
Product name and net contents	rice
General description:	Jasmine rice
Heuschen & Schrouff article number:	01030

### 1.1 General requirements

The product must apply to the following (GMP, HACCP) general properties.

The product must be:

- produced with food additives which are allowed according to council directive (EC) No 95/2, the commission directive (EC) No 95/45 and regulation (EC) No 1333/2008
- at least the net weight must be mentioned on the packaging.
- free of pathogens, toxins of pathogens, and pathogen viruses, including protozoa of parasites and must comply with commission regulation (EC) No 2073/2005
- free of GMO ingredients according to Regulation (EC) No 1829/2003 and Regulation (EC) No 1830/2003.
- packed in non-migrate able packaging's. Regulation (EC) No 10/2011 and regulation (EC) No 321/2011
- free of residues of chemicals like cleaning agents and lubricants.
- free of pesticides, heavy metals.
- free of irradiated ingredients.
- comply with the maximum levels for nitrate, aflatoxins, ochratoxin A, patulin, deoxynivalenol, zearalenone, fumonisins, T-2 and HT-2 toxin, lead, cadmium, mercury, tin (inorganic), 3-mcpd, Dioxins, PCBs and Benzo(a)pyrene according to commission regulation (EC) No 1881/2006
- comply with legislation on biogenic aminos.
- free of harmful foreign bodies such as wood, glass, metal, plastic, etc.
- free of pest or damage by pest (insects and rodents).
- free of illegal colourings (sudan red, etc.).

## 2. Product Composition

### 2.1 Component list

Give the exact recipe before processing in declining order. Composite ingredients must be mentioned completely (e.g. breadcrumbs; water, yeast, wheat, salt). Give the full name of any additive, including technical additives used and the E-number.  
Specify the raw material for vegetable oils, e.g. palm oil, starch, e.g. modified corn starch, hydrolyzed protein, e.g. hydrolyzed soya protein.  
Add important and relevant information about the ingredients such as quality grading (e.g. rice grade AAA), processing method used (e.g. dried apricots, parboiled rice, irradiated herbs). Total quantity of all ingredients must be 100%.

Component list		
Ingredient	Quantity (%)	Country of origin
rice	100	cambodia

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**2.3 Ingredient declaration**

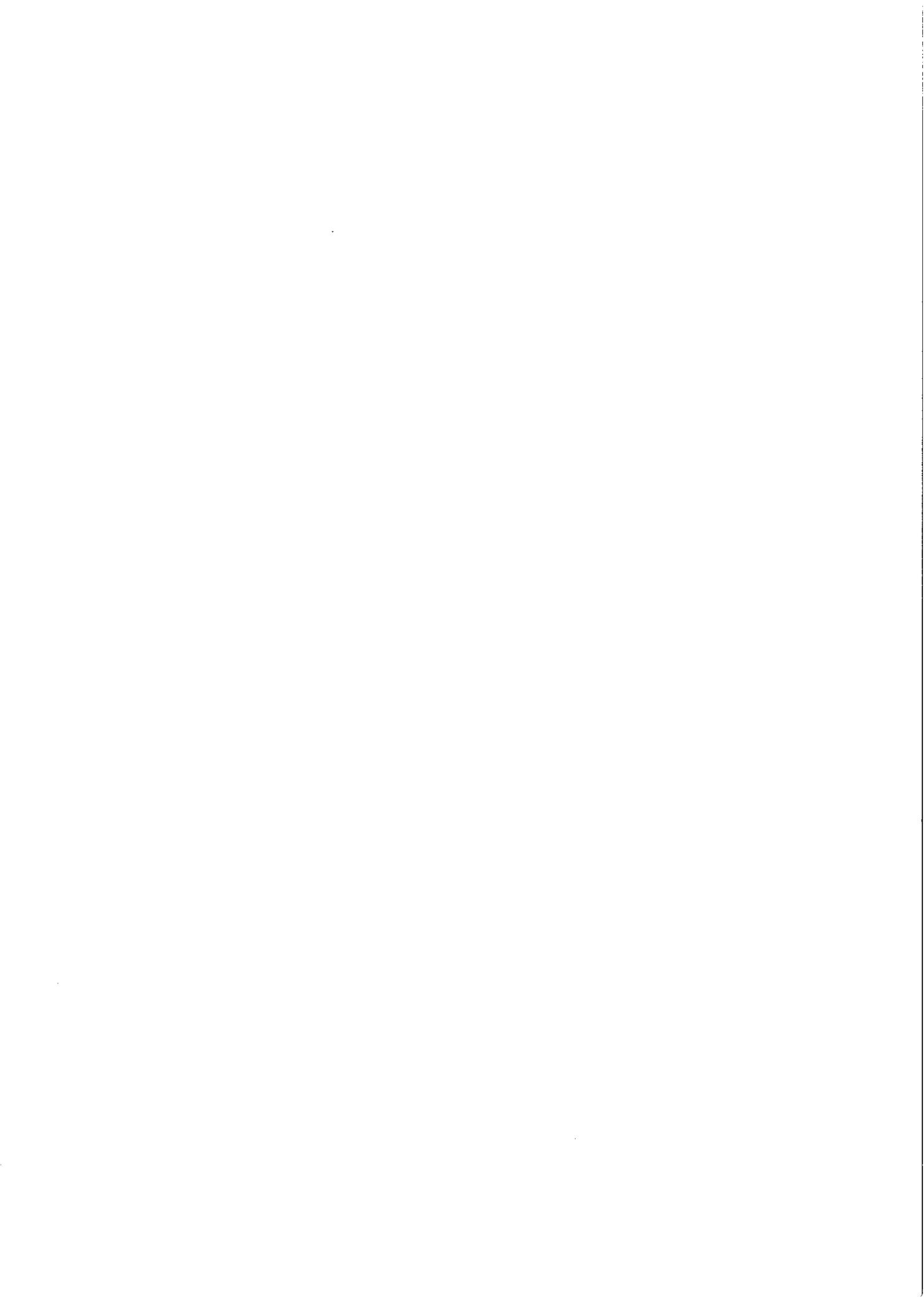
Mention below in English the original ingredient declaration of the product. Also mention which languages are mentioned on the packaging

Ingredient declaration on original packaging			
Jasmine rice			
Languages on original packaging			
English	Yes / .....	German Yes .....	Yes / No
French	Yes / .....	Dutch Yes .....	Yes / No

**2.4 Alcohol, halal, vegetarians**

Is the product free from alcohol?	Yes	If yes, concentration: %
Is the product free of artificial additives? (Colourings, flavourings, preservatives, etc.)	Yes	
Is this product Halal?	No	If yes, institution:
Is it mentioned on the packaging?	No	Valid until:
Is this product Kosher?	No	If yes, institution:
Is it mentioned on the packaging?	No	Valid until:
Is this product suitable for vegetarians?	Yes	
Is this product suitable for vegans?	Yes	
Is this product organic?	No	
Is this product part of a fair trade program?	No	Which program

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#### 4. Allergens, GMO and Irradiation

##### 4.1 Allergen declaration

LeDa code	GSI code	Allergen	Recipe without (Z)	Recipe contains (M)	May contain (and recipe without) (K)	Unknown (O)
		<b>Legal allergens</b>				
1.1	UW	Wheat			no	
1.2	NR	Rye			no	
1.3	GB	Barley			no	
1.4	GO	Oats			no	
1.5	GS	Spelt			no	
1.6	GK	Kamut			no	
1	AW	*) Gluten			no	
2.0	AC	Crustaceans			no	
3.0	AE	Egg			no	
4.0	AF	Fish			no	
5.0	AP	Peanuts			no	
6.0	AY	Soy			no	
7.0	AM	Cow's milk			no	
8.1	SA	Almonds			no	
8.2	SH	Hazelnuts			no	
8.3	SW	Walnuts			no	
8.4	SC	Cashews			no	
8.5	SP	Pecan nuts			no	
8.6	SR	Brazil nuts			no	
8.7	ST	Pistachio nuts			no	
8.8	SM	Macadamia/ Queensland nuts			no	
8	AN	*) Nuts			no	
9.0	BC	Celery			no	
10.0	BM	Mustard			no	
11.0	AS	Sesame			no	
12.0	AU	Sulphur dioxide and sulphites (E220 - E228) at concentrations of more than 10 mg/kg or 10 mg/l, expressed as SO2			no	
13.0	NL	Lupin			no	
14.0	UM	Molluscs			no	
		<b>Additional allergens</b>			no	
20.0	ML	Lactose			no	
21.0	NC	Cocoa			no	
22.0	MG	Glutamate (E620 - E625)			no	
23.0	MK	Chicken meat			no	
24.0	NK	Coriander			no	
25.0	NM	Corn/ maize			no	
26.0	NP	Legumes /Pulses			no	
27.0	MC	Beef			no	
28.0	MP	Pork			no	
29.0	NW	Carrot			no	

(\*) Only to be used in case of cross contamination (see explanation gluten and nuts in enclosure)

**M / Recipe contains:** The product contains the substance listed as an ingredient – or the substance is present in an ingredient – according to the method of preparation. The product will not be included in the proprietary brand list concerned.

**Z / Recipe without:** The product contains none of the substance mentioned according to the method of preparation. The product will be included in the proprietary brand list concerned.

**X / May contain:** The product may contain the substance mentioned because of cross-contamination (and recipe without) (see below). The product will be included in the proprietary brand list concerned but will be marked.

**O / Unknown:** There is insufficient data available concerning the presence of the substance in the product. The product will not be included in the proprietary brand list concerned.

**N / Not entered:** Nothing has been entered concerning the substance mentioned. This happens automatically if you do not choose one of the four other options. The product will not be included in the proprietary brand list concerned

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4.2 Irradiation and Genetically Modified Organisms (GMO)

Products containing Irradiated Ingredients or Ingredients obtained from GMOs must be labelled as such.

Irradiation and GMO	
Is this product (and all its ingredients) free from irradiation?	Yes
Does the product contain ingredients which are a risk for GMO (e.g. soy, maize, wheat, rice)?	yes
Is this product (and all its ingredients) free from GMO? According to 1829/2003/EC and 1830/2003/EC	Yes

5. Sensoric examination

Sensoric examination	
Appearance / colour:	White Ivory
Taste:	sweet
Odour:	popcorn
Texture / consistency:	Soft and firm

6. Chemical / Physical analysis

Please state chemical and physical values. The blank fields should be used for other relevant data for specific products. In "measuring frequency" the control frequency in the production shall be stated, e.g. 2 times / day. Also state the method in use.

Chemical / physical analysis						
	Target	Min	Max	UoM	Method	Measuring frequency
Viscosity						
Water activity *				Value		
Moisture content			14	%		
PH				Value		
Brix				° Brix		
Ash				gram		
Density (20°C)				g/cm <sup>3</sup>		
Dry matter				%		
Salt				%		
Aluminium				mg/kg		

\* Also known as aqueous activity coefficient

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## 7. Product defects

Product defects	
Defect	UoM
Foreign material (product inherent)	0.05%
Foreign material (not product inherent)	%
Sand	0%
Fluid / drip / glaze	0%
Damaged products	0%
Percentage of remaining variances	0%

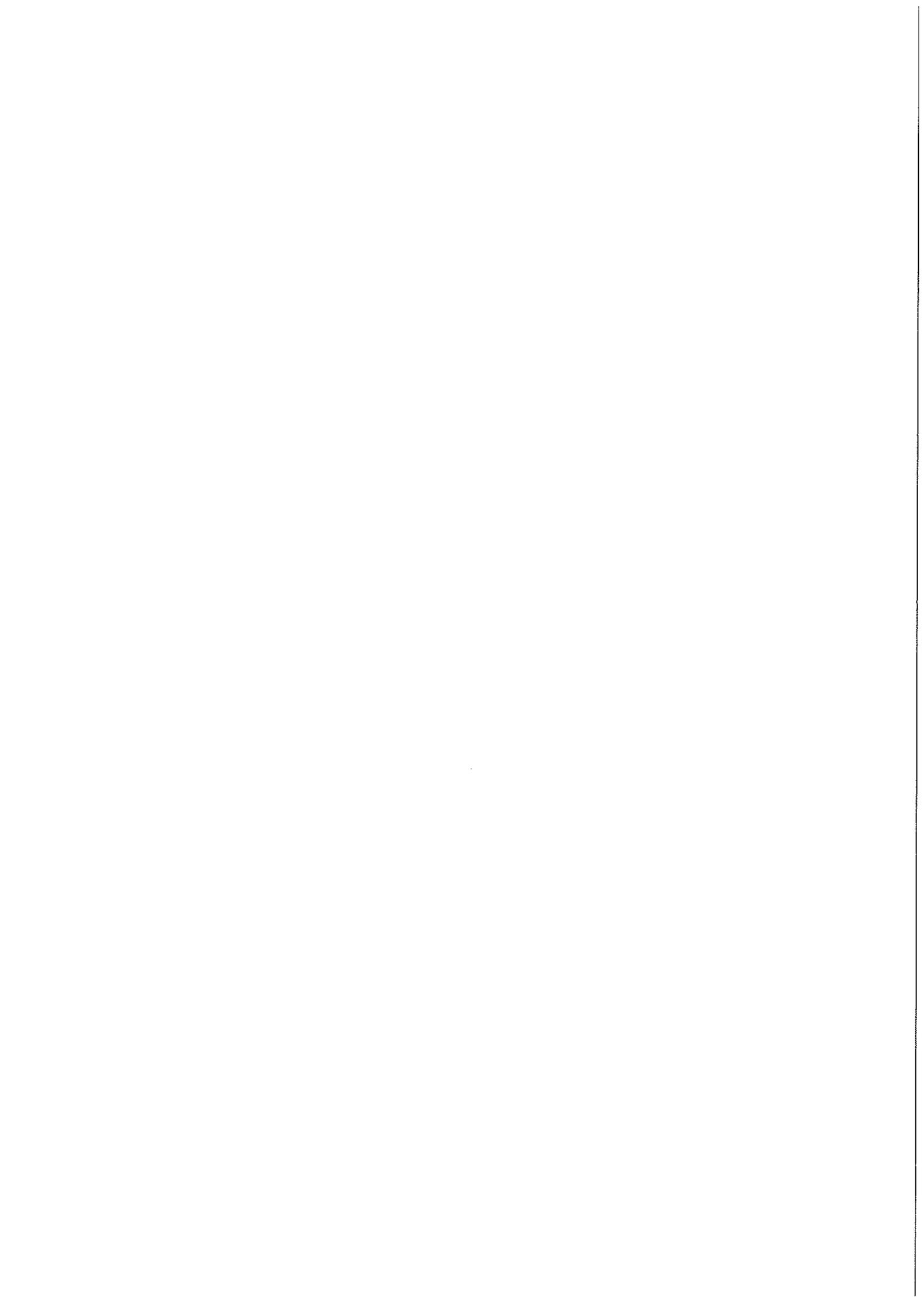
## 8. Microbiological analysis

Give microbiological values at "best before date" -BBD-. (\*) M= the upper acceptable concentration of a test organism. A count above M for any sample unit is unacceptable. In sampling frequency\* the control frequency in the production shall be stated, e.g. 2 times / day. Also state the used method.

Microbiological analysis				
Micro-organism	M (*)	UoM	Method	Sampling frequency
Total aerobic plate count		cfu/g		2 times a year
Enterobacteriaceae		cfu/g		2 times a year
Coliforms		cfu/g		2 times a year
Faecal coliforms		cfu/g		2 times a year
Bacillus cereus		cfu/g		2 times a year
Staphylococcus aureus		cfu/g		2 times a year
Salmonella		cfu/25g		2 times a year
Listeria monocytogenes		cfu/g		2 times a year
Clostridium perfringens		cfu/g		2 times a year
Yeasts		cfu/g		2 times a year
Moulds		cfu/g		2 times a year
Toxins		cfu/g		2 times a year
Sulphite reducing clostridium perfringens		cfu/g		2 times a year

Is the analysing firm ISO 17025 or (EN 45001 for EU) qualified?	Yes
Is the analysing firm ISO 9001:2000 qualified?	Yes

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**9. Nutrition declaration**

Liquid products in ml, solid products in g

Nutritional Values (per 100g/100ml*)		
Property	Value	UoM
<input type="checkbox"/> Per 100g	<input type="checkbox"/> Per 100ml	
<input type="checkbox"/> Raw (unprepared product)	<input type="checkbox"/> Prepared product	
Energy*1592		KJ
Energy*375		Kcal
Fat*1.8		gram
-saturated fat*0.6		gram
-mono unsaturated fat		gram
-poly unsaturated fat		gram
-cholesterol 0		gram
-trans fat		gram
-salatrim		gram
Carbohydrates*82		gram
-sugars*0.2		gram
-polyols		gram
-erytritol		gram
-starch		gram
Fibre1,5		gram
Organic acids		gram
Alcohol		gram
Protein*7,7		gram
Salt*0.01		gram
Other values (than per 100g / 100ml) are not allowed in EU legislation! * these values are mandatory according To EU 1169/2011		

If Nutrition declaration for prepared product are used, fill in correct instructions at § 11.3, this has to be mentioned on the label

Is the salt content is exclusively due to the presence of naturally occurring sodium?  
**Yes**

Vitamins and Minerals			
Vitamins and Minerals	Amount	UoM	% of recommended daily intake according to EU 1169/2011

How are the nutritional values obtained? (literature/ calculated/ analysed by certified laboratorium)	
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### 3 Storage, shelf life, Weight and Traceability Coding

#### 3.1 Storage conditions, Shelf life and Weight

Storage conditions & shelf life					
Storage temperature:	Target	Min	Max	UoM	Comment
	15	-2	23	°C	After 25 degree insect eggs will open after 5 days
Storage conditions:	Cool and dry place free from sunlight				
Total shelf life:	Target	Min	Max	UoM	Comment
	24	24	36	months	Is stored in good conditions

Weight:	Target	Min	Max	UoM	Solid products in g, liquids in ml, Comment
(content Consumer unit)	18000			gram / ml	
Drained weight:				gram	(if applicable)

SECONDARY SHELF LIFE: Storage conditions & shelf life AFTER OPENING					
Storage temperature	Target	Min	Max	UoM	Comment
after opening:	15	-2	23	°C	
Storage conditions after opening:					
Total shelf life after opening:	Target	Min	Max	UoM	Comment
	720		1095	days	

#### 3.2 Code for traceability and code key

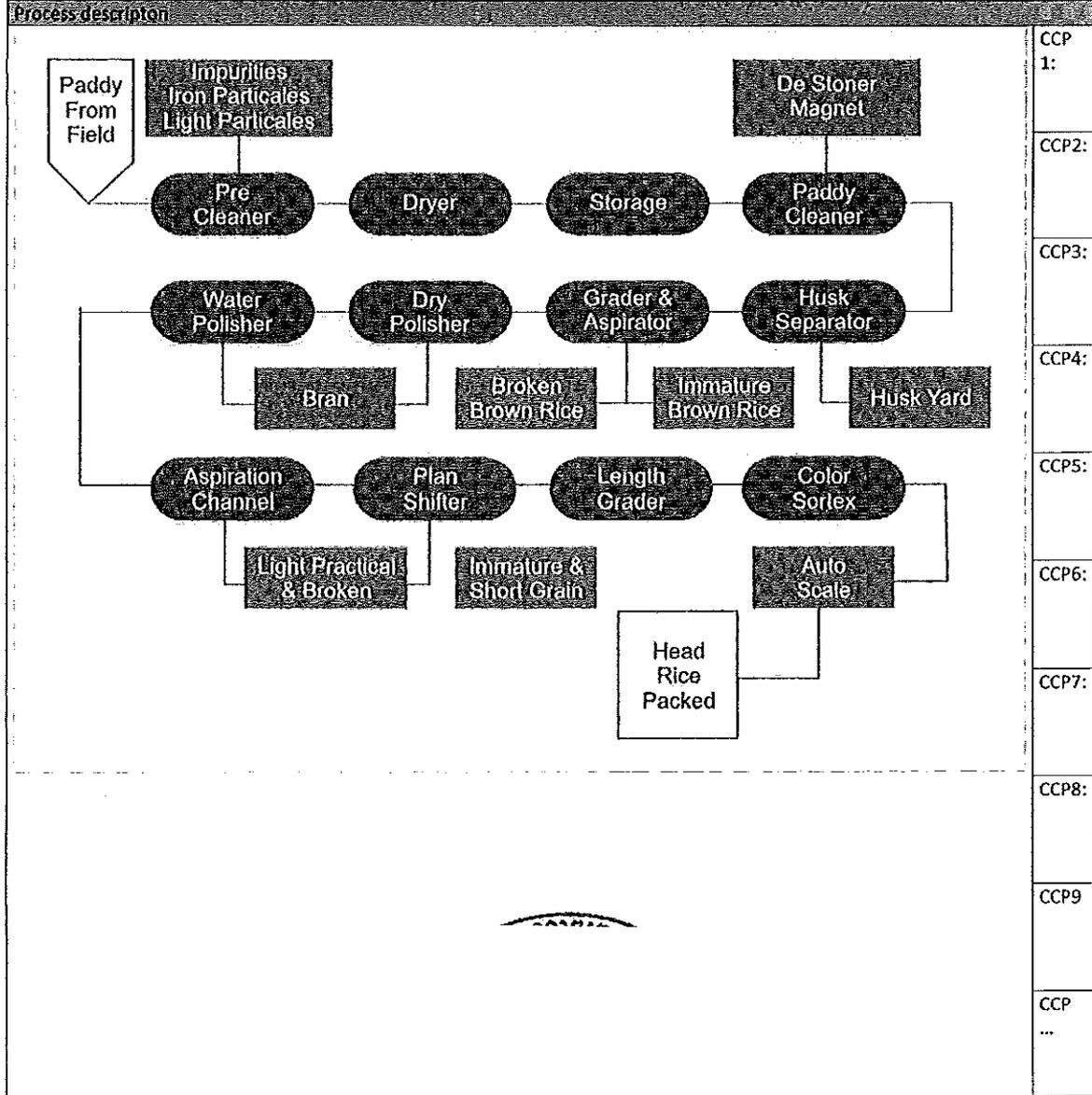
Codes	
Production code	Hs. lot
Production code key	Hs.lot.date

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10. Process description and metal detection

Metal detection				
Is the product metal detected?	Yes			
If yes, detection limits:	Ferrous		Non Ferrous	Stainless steel

Describe the production process (process flowchart) and mention the critical control points of the process. Complete the CCP list:



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## 11. Packaging and labeling

### 11.1 Preservation of consumer packaging

Packaging material and Preservation		
Packaging according to:	Regulation (EC) No 10/2011 Regulation (EC) No 321/2011	Yes / No If yes, add test rapport

Atmosphere packing	No
- If yes, which method is used?	
Gas packing	No
- If yes, which gasses are used?	
Vacuum packing	No
Pasteurized	No, if yes time /temperature combination:
Sterilised	No, if yes time /temperature combination:
Active packaging	No
- which kind is used (e.g. oxygen absorber/ silica / other sorbents.)	

### 11.2 Product storage

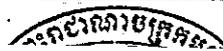
Describe how to store the product before and after opening. (this will be mentioned on the label)	
Storage conditions before opening	Cool dry place free from sunlight
Storage conditions after opening	Cool dry place free from sunlight

### 11.3 Method of preparation

Describe how consumers must prepare the product. (Cooking instructions) These instructions will be printed on the label if the nutritional values of the prepared product have been indicated	
2 cups of rice and 3 cups of water. Bring to boil after reduce the heat and simmer but water still boiling. Cook for 10 min. after stir ounce with a fork and let the rice stay for 10 min. after ready to serve.	

### 11.4 Product label

Product label
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Provide H&S with a colour copy of the product label and a colour copy of the Heuschen & Schrouff label

Is a copy or photo of your own product label enclosed? Yes / No  
Is a copy of Heuschen & Schrouff label enclosed? Yes / No

If possible H&S would like to receive an empty packaging of a consumer unit (only from cartons/ plastic)

**11.5 Labeling requirements**

Please make sure the labelling will be made (together with the quality department of H&S) according to Regulation (EU) No 1169/2011 of the European parliament and of the council of 25 October 2011

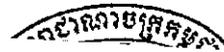
Product label	
The product label complies with the requirements mentioned above?	Yes / No

**12. product safety and possible dangers**

Would you be so kind to provide Heuschen & Schrouff OFT with the possible dangers which "can occur" or "are not a possible danger" In your product, we need this information for our HACCP-risk analyses.

<b>Pathogen micro organism</b> Salmonella can occur / not a possible danger Clostridium can occur / not a possible danger Staphylococcus aureus can occur / not a possible danger Campylobacter can occur / not a possible danger Yersinia can occur / not a possible danger Listeria monocytogenes can occur / not a possible danger Vibrio can occur / not a possible danger Clostridium can occur / not a possible danger Bacillus cereus can occur / not a possible danger Aeromas can occur / not a possible danger Plesiomonas can occur / not a possible danger Shigella can occur / not a possible danger Miscellaneous entro's can occur / not a possible danger Streptococcus can occur / not a possible danger E-coli can occur / not a possible danger Pseudomonaden can occur / not a possible danger	<b>Pesticides</b> Fungicides can occur / not a possible danger Herbicides can occur / not a possible danger Insecticides can occur / not a possible danger Nematicides can occur / not a possible danger Rodenticides can occur / not a possible danger Chloormequat can occur / not a possible danger Organofosfates can occur / not a possible danger Instant toxic pesticides can occur / not a possible danger DDT can occur / not a possible danger
	<b>Gaseous pesticide media</b> Methylbromide can occur / not a possible danger Fosfine can occur / not a possible danger
	<b>Heavy metals</b> Lead can occur / not a possible danger Cadmium can occur / not a possible danger Mercury can occur / not a possible danger Arsenic can occur / not a possible danger Iodine can occur / not a possible danger
<b>Pathogen toxins</b> Staphylococcus aureus toxin can occur / not a possible danger Clostridium botuline toxin can occur / not a possible danger Bacillus cereus toxin can occur / not a possible danger E-coli toxin can occur / not a possible danger Clostridium perfringens toxin can occur / not a possible danger Pseudomonas toxin can occur / not a possible danger Salmonella Toxin can occur / not a possible danger	See test report intertek attached
<b>Pathogen viruses</b> Hepatitis A virus can occur / not a possible danger Hepatitis E virus can occur / not a possible danger Rotavirus can occur / not a possible danger Norwalk virus group can occur / not a possible danger Other can occur / not a possible danger	<b>Mycotoxins</b> Ciguatera poisoning can occur / not a possible danger Shellfish toxins can occur / not a possible danger Scombroid poisoning can occur / not a possible danger Tetrodotoxin can occur / not a possible danger Mushroom toxins can occur / not a possible danger Aflatoxins can occur / not a possible danger

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<b>Parasitical protozoa</b>			
Giardia	can occur / not a possible danger	Pyroglutidine	can occur / not a possible danger
Entamoeba	can occur / not a possible danger	Phytohaemagglutinin	can occur / not a possible danger
Cryptosporidium	can occur / not a possible danger	Grayanotoxin	can occur / not a possible danger
Cyclospora	can occur / not a possible danger	Citrinine	can occur / not a possible danger
Anisakis sp	can occur / not a possible danger	Ergotalkaloiden	can occur / not a possible danger
Diphyllobothrium	can occur / not a possible danger	Fumonisine	can occur / not a possible danger
Nanophyetus	can occur / not a possible danger	Luteoskyrine	can occur / not a possible danger
Eustrongylides	can occur / not a possible danger	Ochratoxin	can occur / not a possible danger
Acanthamoeba	can occur / not a possible danger	Patuline	can occur / not a possible danger
Ascaris	can occur / not a possible danger	Penicillineacid	can occur / not a possible danger
		Sterigmatocystine	can occur / not a possible danger
		Trichothecenen	can occur / not a possible danger
		Fusarium	can occur / not a possible danger
		Zearalenone	can occur / not a possible danger
		Ochratoxin A	can occur / not a possible danger
<b>Lubricants</b>			
Oils	can occur / not a possible danger		
Fats	can occur / not a possible danger		
Lubricants	can occur / not a possible danger		
Cleaning and disinfectant	can occur / not a possible danger		
<b>Indications of the authorities</b>			
Legislation	can occur / not a possible danger		
Preservatives	can occur / not a possible danger		
Irradiated ingredients	can occur / not a possible danger		
GMO	can occur / not a possible danger		
<b>Miscellaneous</b>			
Migration of packaging	can occur / not a possible danger		
Dioxins	can occur / not a possible danger		
PAH's	can occur / not a possible danger		
3-MCPD	can occur / not a possible danger		
Nitrofurans	can occur / not a possible danger		
Nitrite - Nitrate	can occur / not a possible danger		
SRM	can occur / not a possible danger		
Sudan red I, II, III and IV	can occur / not a possible danger		
Other illegal colours	can occur / not a possible danger		
		<b>Biogenic amine's</b>	
		Histamine	can occur / not a possible danger
		Tryptamine	can occur / not a possible danger
		Cadaverine	can occur / not a possible danger
		Putrescine	can occur / not a possible danger
		Spermine	can occur / not a possible danger
		Spermidine	can occur / not a possible danger
		<b>Physical dangers</b>	
		Glass, rocks, wood, metal, etc.	can occur / not a possible danger
		Bone parts and/or splinters	can occur / not a possible danger
		<b>Vermin</b>	
		Excrement	can occur / not a possible danger
		Damage of vermin	can occur / not a possible danger
		Microbiological contamination of vermin	can occur / not a possible danger

Please return the completed and signed productspecification to:  
Heuschen & Schrouff Oriental Foods Trading  
Attn.: Quality department  
Postbus 30202  
6370 KE Landgraaf  
The Netherlands

Fax: +31 (0) 45 – 5338282 Attn: Quality department

E-mail: [quality@heuschenschrouff.com](mailto:quality@heuschenschrouff.com)

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