

PRODUCT SPECIFICATION: CALIFORNIA MILLED MEDIUM GRAIN CALROSE RICE**Description:**

Ingredients.....USDA No. 1 Medium Grain Calrose Rice
 Country of Origin.....USA
 Allergen.....No allergenic ingredients
 GMO Status.....Non-GMO

Physical & Chemical:

QUALITY CHARACTERISTIC	TARGET	SVR SPECIFICATION LIMITS
MOISTURE – a tolerance of 0.5% (12.5% to 15.5%) will be allowed on individual samples if the average moisture of 5 samples is within specification limits	Min. 13.0% Max. 14.5%	Min. 13.0% - Max. 15.0%
WHITENESS	41.5% - 42%	Min. 41.0% - Max 42.5%
ORGANOLEPTIC	Rice color shall be white or creamy and well milled. Rice shall not be musty, sour or have an off odor. Rice shall not contain any living or dead insects, webbing or insect refuse (frass).	
COUNT IN 500g SAMPLE		
HEAT DAMAGE and DARK STAIN (kernels damaged by heat)	0	0
LIGHT STAIN (stain by heat, but not considered damaged by USDA standards)	0	Max. 6
OBJECTIONABLE SEEDS	0	Max. 1*
TOTAL SEEDS	0	Max. 2
PADDY, BROWN RICE, UNDERMILL	0	Max. 1*
FOREIGN MATERIAL/ADOBE	0	Max. 1 piece
COUNT IN 25g SAMPLE		
FIELD DAMAGE (water, insect, mold, dark stain, other)	<0.5%	Max. 0.5%
BROKENS	<4.0%	Max. 4.0%
CHALKY KERNELS	0.5%	Max. 2.0%
IMMATURE KERNELS W/ CHALKY KERNELS	<7%	Max. 7%
OTHER TYPES	0	Max. 1.0%

* SVR specification limits for Objectionable Seeds, Paddy, Brown Rice and/or Under mill cannot exceed 2 total in 500g

Storage: Cool, dry, clean location

Shelf Life: 1 year with proper handling and storage

Microbiological: This product is considered Not Ready to Eat (NRTE) and requires further processing (cooking).

Analysis:

E. coli MPN/g
 Salmonella – ELFA /375g
 Listeria mono.—ELFA/25g
 B. cereus
 Coagulase Positive Staph

Target:

<10/g
 Negative
 Negative
 <10/g
 <10/g

Method Reference:

AOAC 991.14
 AOAC 2004.03
 USDA, MLG 8.09
 AOAC 980.31
 AOAC 2003.07