

PRODUCT SPECIFICATION
JASMINE BOIL IN THE BAG


PRODUCT DESCRIPTION: BOIL IN BAG JASMINE RICE

COUNTRY OF ORIGIN: THAILAND.

INGREDIENTS: 100% JASMINE RICE

PACKAGING INFORMATION:

THE PRODUCT IS PACKED IN AN HDPE MICRO PERFORATED COOK IN THE BAG FILM WHICH IS PLACED IN A CORRUGATED CARTON. ALL PACKAGING MATERIALS COMPLY WITH THE MATERIAL AND ARTICLES IN CONTACT WITH FOOD (ENGLAND) REGULATIONS 2012 AND PLASTIC MATERIALS AND ARTICLES IN CONTACT WITH FOOD REGULATIONS 2009 & DIRECTIVE 2008/39/EC.

PRODUCT SIZE	250g
PRODUCT CODE	JBIB250
PRODUCT EAN CODE	5011157 996912
OUTER CASE CODE	5011157 996905
CARTONS PER OUTER	8
OUTERS PER PALLET	182
PALLET CONFIGURATION	7 LAYERS OF 26
PRODUCT PICTURES	

DISTRIBUTION AND STORAGE: COOL, AMBIENT, PEST-FREE, CONDITIONS

SHELF LIFE 24 MONTHS FROM PACKING DATE

CODING:

Packing Line , Best Before (MMM/YYYY) e.g, L6 BBE JAN 2023 21025 09:00
Julian code & Packing time

FINISHED PRODUCT STANDARDS:

CREAMY WHITE BASMATI RICE, WELL MILLED (THREE STAGES MILLING AND THREE STAGES WATER POLISHING), ELECTRONICALLY COLOUR SORTED (PRIMARY, SECONDARY AND TERTIARY COLOUR SORTING STAGES), WITH NO ADDED INGREDIENTS. ESSENTIALLY FREE FROM STONES, FOREIGN MATERIAL OR EXTRANEIOUS MATERIAL. AFTER COOKING TO HAVE THE CHARACTERISTIC BASMATI RICE FLAVOUR, TEXTURE, AND GRAIN ELONGATION WITH NO OFF FLAVOURS OR TAINTS

ANALYTICAL STANDARDS: MAXIMUM MOISTURE 14%

COOKING INSTRUCTIONS:

1. ADD SACHET TO A LARGE PAN OF BOILING WATER.
2. COOK ON MEDIUM HEAT FOR 10-12 MINUTES.
3. TURN OFF HEAT AND LEAVE FOR A FURTHER 2 MINUTES.
4. DRAIN WELL, COVER THEN LIGHTLY FORK THROUGH THE GRAINS AND SERVE.

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MICROBIOLOGY:

GIVEN THE VERY LOW MICROBIOLOGICAL RISK ASSOCIATED WITH RICE, MONITORING IS CARRIED OUT TO PROVIDE ONGOING PERFORMANCE DATA. MICROBIOLOGICAL TESTING IS CARRIED OUT BY AN UKAS ACCREDITED LABORATORY.

TYPICAL MICROBIOLOGICAL DATA:

Pathogen	Target	Reject
<i>Bacillus cereus</i>	< 100 cfu/g	>1000 cfu/g
<i>Escherichia coli</i>	< 10 cfu/g	>100 cfu/g
Yeasts & Moulds	< 100 cfu/g	>1000 cfu/g
<i>Staphylococcus aureus</i>	< 20 cfu/g	>100 cfu/g
<i>Clostridium perfringens</i>	< 100 cfu/g	>1000 cfu/g
Salmonella	Not detected in 25g	Detected in 25g

NUTRITION FACTS

100g Uncooked Rice

Calories/ Calories	1491KJ/ 351kcal
Fat	0.8g
of which saturates	0.2g
Carbohydrate	77.7g
Of which Sugars	0.5g
Fibre	1.0g
Protein	7.8g
Salt	< 0.01g

ALLERGENS:**NO ALLERGENS****PRODUCT INFORMATION:****SUITABILITY DATA**

- SUITABLE FOR VEGETARIANS AND VEGANS
- SUITABLE FOR COELIACS

FREE FROM DATA

- FREE FROM ADDITIVES, ARTIFICIAL COLOURS, FLAVOURS AND PRESERVATIVES
- FREE FROM GLUTEN, WHEAT AND WHEAT DERIVATIVES
- FREE FROM NUT PRODUCTS AND NUT DERIVATIVES
- FREE FROM CORN / MAIZE DERIVATIVES
- FREE FROM SOYA AND SOYA DERIVATIVES
- FREE FROM ADDED SALT AND ADDED SUGAR
- THE PRODUCT HAS NOT BEEN TREATED WITH IRRADIATION
- THIS PRODUCT IS GM FREE

WARRANTY STATEMENT:

ALL TILDA PRODUCTS HAVE BEEN SCREENED, MILLED AND PACKED IN ACCORDANCE WITH GOOD MANUFACTURING PRACTICE AND IN COMPLIANCE WITH THE REQUIREMENTS OF THE FOOD SAFETY (GENERAL FOOD HYGIENE) REGULATIONS 2006, THE FOOD SAFETY ACT OF 1990, AND ALL OTHER RELEVANT U.K. AND E.C. LEGISLATION SUCH AS

COMMISSION REGULATION (EC) No 1881/2006 of 19 December 2006 setting maximum levels for certain contaminants in foodstuffs

REGULATION (EC) NO 396/2005 OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL of 23 February 2005 on maximum residue levels of pesticides in or on food and feed of plant and animal origin and amending Council Directive 91/414/EEC

REGULATION (EC) No 1829/2003 OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL of 22 September 2003 on genetically modified food and feed

REGULATION (EU) No 1169/2011 OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL of 25 October 2011 on the provision of food information to consumers

MANUFACTURERS DETAILS

EU: EBRO FOODS, S.A., PASEO DE LA CASTELLANA, N°20 28046 MADRID, SPAIN

UK: TILDA LTD, COLDHARBOUR LANE, RAINHAM, ESSEX, RM13 9YQ

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