



## 1. General product information

Description	
Product name and net contents:	ROUND GRAIN SUSHI RICE
General description:	RICE SMALL AND ROUND <5,2 mm
Heuschen & Schrouff article number: (to be completed by H&S)	60153 / 60156 / 60159

### 1.1 General requirements

Products must comply to EU standard, for further detail please read appendix II

## 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 AND ITS BROKEN	100	ITALY
	Please check if the quantity is 100%	<b>TOTAL</b>	<b>100%</b>

### 2.2 Additives declaration

Additives declaration		
E-number	Name	Category / way of use



**2.3 Ingredient declaration**

Ad picture of the original artwork (Appendix I) of the export packaging or ad the artwork in a separate file.

**2.4 Alcohol, halal, vegetarians**

Is the product free from alcohol?	Yes	If no, concentration: %
Is the product free of artificial additives? (Colourings, flavourings, preservatives, etc.)	Yes	
Is this product Halal?	Yes	If yes, institution: NO CERTIFICATION
Is it mentioned on the packaging?	No	Valid until:
Is this product Kosher?	Yes	If yes, institution: COMUNITA' EBRAICA DI FERRARA
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

**3 Storage, shelf life, Weight and Traceability Coding**

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

Storage conditions & shelf life				
Storage temperature: (°C)	Target	Min	Max	Storage conditions:
Total shelf life: (months)			Max	

SECONDARY SHELF LIFE: Storage conditions & shelf life				
Storage temperature: (°C)	Target	Min	Max	Storage conditions:
	ROMM	4	25	STORE IN A COLD AND DRY PLACE, AWAY FROM DIRECT LIGHT
Total shelf life: (days)		18*	Max	

Weight: (consumer unit in gram)	Target	Min	Max	Solid products in g, liquids in ml, Comment
	10000			
Drained weight: (gram)				(if applicable)

**3.2 Code for traceability and code key**

Codes	
Production code (example)	1673446
Production code key (explanation production code)	PROGRESSIVE NUMBER+OPERATOR NUMBER



## 4. Allergens, GMO and Irradiation

### 4.1 Allergen declaration

LeDa code	Allergen	Recipe without (Z) <b>No</b>	Recipe contains (M) <b>Yes</b>	<b>May contain</b> (recipe without) (K)	<b>Unknown</b> (O)
	<b>Legal allergens</b>				
1.1	Wheat	X	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
1.2	Rye	X	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
1.3	Barley	X	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
1.4	Oats	X	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
1.5	Spelt	X	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
1.6	Kamut	X	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
1	*) Gluten			<input type="checkbox"/>	
2.0	Crustaceans	X	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
3.0	Egg	X	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
4.0	Fish	X	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
5.0	Peanuts	X	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
6.0	Soy	X	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
7.0	Cow's milk	X	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8.1	Almonds	X	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8.2	Hazelnuts	X	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8.3	Walnuts	X	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8.4	Cashews	X	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8.5	Pecan nuts	X	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8.6	Brazil nuts	X	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8.7	Pistachio nuts	X	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8.8	Macadamia/ Queensland nuts	X	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8	*) Nuts			<input type="checkbox"/>	
9.0	Celery	X	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
10.0	Mustard	X	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
11.0	Sesame	X	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
12.0	Sulphur dioxide and sulphites (E220 - E228) at concentrations of more than 10 mg/kg or 10 mg/l, expressed as SO2	X	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
13.0	Lupin	X	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
14.0	Molluscs	X	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	<b>Additional allergens</b>				
20.0	Lactose	X	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
21.0	Cocoa	X	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
22.0	Glutamate (E620 – E625)	X	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
23.0	Chicken meat	X	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
24.0	Coriander	X	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
25.0	Corn/ maize	X	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
26.0	Legumes /Pulses	X	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
27.0	Beef	X	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
28.0	Pork	X	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
29.0	Carrot	X	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

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

### 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)?	No
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 TRANSPARENT
Taste:	TYPICAL OF RICE
Odour:	TYPICAL OF RICE
Texture / consistency:	NOT STICKY

### 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 Freq.
PH				Value		
Brix				° Brix		
Dry matter				%		
Salt				%		
Aluminum				mg/kg		
Water activity				Value		
Toxins (if applicable)				mg/kg		

\* Also known as aqueous activity coefficient

### 7. Product defects

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

### 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	<500000	cfu/g		
Enterobacteriaceae	<10000	cfu/g		
Coliforms	<1000	cfu/g		
Faecal coliforms	/	cfu/g		
Bacillus cereus	<100	cfu/g		
Staphylococcus aureus	<10	cfu/g		
Salmonella	ABS 25g	cfu/25g		
Listeria monocytogenes	/	cfu/g		
Clostridium perfringens	<100	cfu/g		
Yeasts	<10000	cfu/g		
Moulds	<10000	cfu/g		

Is the analysing firm ISO 17025 or (EN 45001 for EU) qualified?	NEOTRON ACCREDITED "ACCREDIA"
Is the analysing firm ISO 9001:2000 qualified?	



## 9. Nutrition declaration

Liquid products in ml, solid products in g

Nutritional Values ( per 100g /100ml*)		
Property	Value	UoM
Energy*	1464	KJ
Energy*	345	Kcal
Fat*	1	gram
-saturated fat *	0,23	gram
-mono unsaturated fat	0,34	gram
-poly unsaturated fat	0,39	gram
-cholesterol	/	gram
-trans fat	/	gram
-salatrimis	/	gram
Carbohydrates*	77,5	gram
-sugars*	0,12	gram
-polyoles	/	gram
-erytritol	/	gram
-starch	/	gram
Fibre	1,3	gram
Organic acids	/	gram
Alcohol	/	gram
Protein*	5,8	gram
Salt* (=sodium x 2.5)	1,44	gram

Per 100g       Per 100ml  
 Raw (unprepared)       Prepared product

**↓**

According to cooking instruction mentioned on the package. If the nutrition declaration has been filled in for prepared product, then pls. fill in correct instructions at § 11.3. These instructions have to be mentioned on the label as well.

---

Other values (than per 100g / 100ml) are not allowed in EU legislation! * these values are mandatory according To EU 1169/2011	Is the salt content exclusively due to the presence of naturally occurring sodium? <p style="text-align: center;"><b>Yes</b></p>
---	---

Vitamins and Minerals (aplicable if mentioned on original packaging)			
Vitamins and Minerals	Amount	UoM	% of recommended daily intake according to EU 1169/2011

<b>How are the nutritional values obtained?</b> (literature/ calculated/ analysed by certified laboratorium)	LAB ANALYSIS
---	--------------

## 10. Metal detection and process description

Metal detection							
Is the product metal detected?	Yes						
If yes, detection limits:	Ferrous	2,5	Non Ferrous	2,5	Stainless steel	3	



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

Process description	
Please add process description in this area or add the process description as an appendix: SEE ANNEX FLOW DIAGRAM	CCP 1: CO2
	CCP2:METAL DETECTOR
	CCP3:
	CCP...:

## 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 Regulation (EC)No1282/2011	Yes 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 Method of preparation

Describe how consumers must prepare the product. (Cooking instructions). If the nutritional values have been indicated for the prepared product, then these instructions are obligatory and have to be printed on the label.
PALCE 250 GR OF SUSHI RICE IN A BOWL AND WASH IT WITH COLD WATER 3-4 TIMES AND DRAIN IN A SIEVE. ADD 330 ml OF WATER INTO A PAN WITH THE RICE, BRING TO BOIL AND SIMMER FOR 10 MIN WITH THE LID ON
TURN OFF THE HEAT NAD LEAVE IT TO STAND FOR 15-20 MIN WITH THE LID ON



## Appendix I

## Appendix II

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.).