



## EXTERNAL DOCUMENT

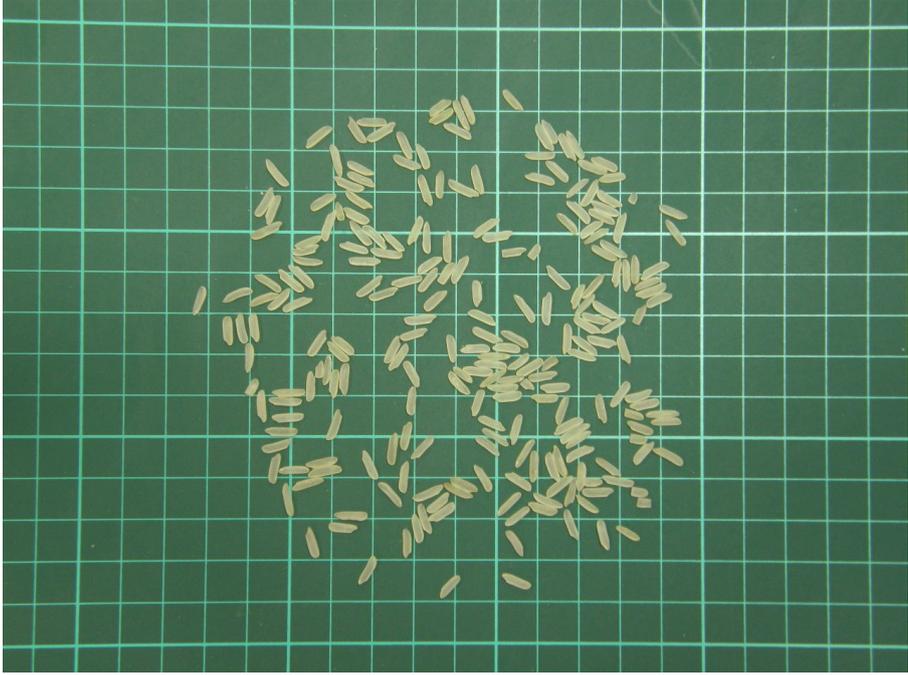
Par Boiled Rice 10kg



### Core Details

Brand	Tastic
Product	Par Boiled Rice 10kg
Riviana Product Number	1312702
APN	9300602176310
TUN	N/A

## Product Information

<b>Organoleptic properties</b>	<p>Tastic Parboiled Rice has been gelatinised before hulling and milled by soaking, followed by a heat treatment and drying process. This method helps to seal the nutrients and colour from the outer bran layer. It can be used in most rice dishes (except desserts) particularly when food may be held and reheated. This rice gives a firm individual grain and will not become gluggy if overcooked or kept in a food holder. This rice is extra well milled, a long-grain variety and upon cooking it has a soft eating texture and is off-white in colour.</p>
<b>Appearance</b>	<p>Grid 1cm X 1cm.</p> 

## Ingredients

<b>Ingredient List on Label</b>	Parboiled Rice
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## Nutritional Information

<b>Serving Size</b>	Servings per package: 200 Servings size: 150g (of cooked rice)	
	<b>Average Quantity Per Serving</b>	<b>Average Quantity Per 100g</b>
<b>Energy</b>	686 kJ	457 kJ
<b>Protein</b>	3.5 g	2.3 g
<b>Fat - total</b>	0.5 g	0.3 g
<b>-- Saturated</b>	0.3 g	0.2 g
<b>Carbohydrate</b>	34.8 g	23.2 g
<b>-- sugars</b>	0.3 g	0.2 g
<b>Sodium</b>	24 mg	16 mg

## Allergens

<b>Allergen Statement on Label</b>	<b>Absent</b>
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**GM & Irradiation**

<b>GMO</b>	This food is not required to be labelled as a genetically modified food in accordance with the FSANZ Section 1.5.2 (GM).
<b>Irradiation</b>	This food is not required to be labelled as irradiated in accordance with the FSANZ Section 1.5.3 (Irradiation).

**Dietary Compliance**

<b>Kosher</b>	Certified
<b>Halal</b>	Certified
<b>Organic</b>	Not certified
<b>Vegetarian</b>	Suitable
<b>Vegan</b>	Suitable

**Country of Origin**

<b>Statement on Label</b>	Product of Thailand
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**Storage & Shelf Life**

<b>Storage Conditions (unopened)</b>	Cool, dry conditions
<b>Storage Conditions (opened)</b>	Cool, dry conditions
<b>Shelf Life (unopened)</b>	18 months
<b>Shelf Life (opened)</b>	18 months
<b>Date Coding Required. Nominate 1 (Use-by, Best Before, Unique Identifier)</b>	Best Before

## Coding

<b>Inner coding - example</b>	BEST BEFORE APR 12 AJC
<b>Inner coding - Explanation</b>	Best Before = April 2012 AJ=Day of production, A=1, B=2, etc. (10th) C=Code for packer. Therefore, date of production is the 10th Oct 2010
<b>Inner coding - Position</b>	Printed on back of bag
<b>Inner coding - Type</b>	Inkjet
<b>Outer coding - example</b>	N/A
<b>Outer coding - Explanation</b>	N/A
<b>Outer coding - Position</b>	N/A
<b>Outer coding - Type</b>	N/A

## Physical Properties

<b>Net Weight Limits</b>	10kg (min)
<b>Net Weight Method</b>	Electric Balance

## Microbiological Properties

<b>Standard Plate Count Limits</b>	< 50,000 cfu/g
<b>Standard Plate Count Method</b>	AS 5013.1
<b>Yeast and Moulds Limits</b>	< 300 cfu/g
<b>Yeast and Moulds Method</b>	AS 5013.29
<b>E.coli Limits</b>	< 30 cfu/g
<b>E.coli Method</b>	AOAC 991.14
<b>Bacillus cereus Limits</b>	< 100 cfu/g
<b>Bacillus cereus Method</b>	AS 5013.2

## Chemical Properties

<b>Moisture (%) Limits</b>	14% max
<b>Moisture (%) Method</b>	AS2300.1.1
<b>Pesticides Limits (FICA Requirement)</b>	< Maximum Residue Limit Refer to FSANZ Std 1.4.2
<b>Pesticides Method (FICA Requirement)</b>	04-048 Pesticides in Food by GC/MS
<b>Cadmium Limits (FICA Requirement)</b>	0.1 mg/kg
<b>Cadmium Method (FICA Requirement)</b>	Silliker – ESM01cd
<b>Arsenic (total) Limits</b>	1 mg/kg
<b>Arsenic (total) Method</b>	USEPA 6020 ICP-MS Rev 1 January 1998
<b>Lead Limits</b>	0.2 mg/kg
<b>Lead Method</b>	USEPA 6020 ICP-MS Rev 1 January 1998

## Preparation & Cooking Instructions

<b>Preparation Required</b>	Intended to be cooked before consumption.
<b>Cooking Instructions</b>	<p>COOKING GUIDE 1 Bring 2 1/2 cups of water to boil. 2 Stir in 1 cup of rice and 1 pinch of salt. 3 Lower temperature and cover tightly. 4 Simmer for approximately 25-30 minutes until all water is absorbed. FOR FIRMER RICE: reduce amount of water to 2 cups and cook about 25 minutes. FOR FLUFFIER RICE: increase amount of water to 3 cups and cook about 30 minutes. Drain excess water.</p>

## Miscellaneous

<b>Other information for label</b>	N/A
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## Packaging - Marketing

<b>Carton Configuration</b>	1 x 10kg
<b>Pallet Configuration</b>	10 layers x 10 bags = 100 bags (for internal warehousing purposes)

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