



## 1. General product information

Description			
Product name and Brand:	Thai Hom Mali Rice 100%		
General description:	Long, slim, clear and glossy grain		
Heuschen & Schrouff article number: (to be completed by H&S)	01062	Date specification:	12.10.2018

### 1.1 General requirements

Products must comply with EU standard, for further details 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
Thai Hom Mali Rice	100%	Thailand
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
	There is No any additives.	

## 2.3 Ingredient declaration

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

## 2.4 Alcohol, halal, vegetarians

Is the product free from alcohol?	Yes / No	If no, concentration: %
Is the product free of artificial additives? (Colourings, flavourings, preservatives, etc.)	Yes / No	
Is this product Halal?	Yes / No	If yes, institution: The Central Islamic Committee of Thailand Valid until: March 8,2019
Is it mentioned on the packaging?	Yes / No	Valid until: Mar 08,2019
Is this product Kosher?	Yes / No	If yes, institution: Based on Kosher regulation
Is it mentioned on the packaging?	Yes / No	Valid until:
Is this product suitable for vegetarians?	Yes / No	
Is this product suitable for vegans?	Yes / No	
Is this product organic?	Yes / No	If yes, please add certificate
Is this product part of a fair trade program?	Yes / 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:
		0	25	Room temperature and dry
Total shelf life: (months)		24	Max	

SECONDARY SHELF LIFE: Explain how to handle the product after opening				
Storage temperature: (°C)	Target	Min	Max	Storage conditions / Instructions:
		0	25	Room temperature and dry
Total shelf life: (days)		720	Max	

For suppliers outside the EU, the net weight of the product must be the <b>minimal</b> weight				
Weight: (consumer unit in gram/ml)	Target	Min	Max	Solid products in g, liquids in ml, Comment
Drained weight: (gram)				(if applicable)

### 3.2 Code for traceability and code key

Codes	
Production code (example)	001/A
Production code key (explanation production code)	PRODUCTION PROCESS



## 4. Allergens, GMO and Irradiation

### 4.1 Allergen declaration -None

1. Allergen information Regulation (EU) No 1169/2011 Annex II Including products thereof	Recipe/ product formula = present (added ingredients, additives, carriers, processing aids etc. derived from an allergenic source)		Cross contamination = possibly present (unintentional presence due to production on the same equipment, used utensils, personnel, airborne contact or by other means)			
	Used as ingredient?		Used in same plant/ site or production line?		Cross- contact possible?	
	YES	NO	Plant	Line	YES	NO
Cereals containing gluten						
Wheat	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Rye	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Barley	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Oats	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Spelt	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Khorasan wheat	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Crustaceans	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Egg	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Fish	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Peanuts	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Soybeans	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Cow's milk (incl. lactose)	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
(Tree) Nuts						
Almonds	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Hazelnuts	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Walnuts	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Cashews	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Pecan nuts	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Brazil nuts	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Pistachio nuts	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Macadamia/Queensland nuts	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Celery	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Mustard	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Sesame seeds	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Sulphur dioxide and sulphites (E220 - E228) at concentrations of more than 10 ppm, expressed as SO <sub>2</sub>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Lupin	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Molluscs	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

### 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) <b>free</b> from irradiation?	<b>Yes</b> / No
Is this product (and all its ingredients) <b>free</b> from GMO? According to 1829/2003/EC and 1830/2003/EC	<b>Yes</b> / No



## 5. Sensoric examination

Sensoric examination	
Appearance / colour:	White
Taste:	Sticky and soft
Odour:	Aroma when cooked
Texture / consistency:	soft

## 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)	Not detected			mg/kg	In-house method based on AOAC (2005), 991.31 and 994.08	
Iodine	-			mg/kg		

\* Also known as aqueous activity coefficient

## 7. Product defects \*\*\*

Product defects			
Defect	UoM	Defect	UoM
Foreign material (product inherent)	≤0.2%	Fluid / drip / glaze	-%
Foreign material (not product inherent)	-%	Damaged products	≤0.25%
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		cfu/g		
Enterobacteriaceae		cfu/g		
Coliforms		cfu/g		
Faecal coliforms		cfu/g		
Bacillus cereus		cfu/g		
Staphylococcus aureus	Not Detected	In 0.1 g	BAM(2001), Chaper 12	1 year/time
Salmonella	Not Detected	In 0.25 g	BAM(2014), Chaper 5	1 year/time
Listeria monocytogenes		cfu/g		
Clostridium perfringens		cfu/g		
Yeasts		cfu/g		
Moulds		cfu/g		

Is the analysing firm ISO 17025 or (EN 45001 for EU) qualified?	Yes / No
Is the analysing firm ISO 9001:2000 qualified?	Yes / No



## 9. Nutrition declaration

Liquid products in ml, solid products in g (20°C)

Nutritional Values ( per 100g /100ml*)		
Property	Value	UoM
Energy*	1473	KJ
Energy*	347	Kcal
Fat*	1.3	gram
-saturated fat *	0.9	gram
-mono unsaturated fat	-	gram
-poly unsaturated fat	-	gram
-cholesterol	0	gram
-trans fat	0	gram
-salatrim	-	gram
Carbohydrates*	76.5	gram
-sugars*	0	gram
-polyols	-	gram
-erytritol	-	gram
-starch	-	gram
Fibre	1.9	gram
Organic acids	-	gram
Alcohol	-	gram
Protein*	7.3	gram
Salt* (=sodium x 2.5)	0	gram

☒ Per 100g
 ☐ Per 100ml

☒ Unprepared
 ☐ Prepared product according instructions on label

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.

Is the salt content exclusively due to the presence of naturally occurring sodium?  
**Yes / No**

Other values (than per 100g / 100ml) are not allowed in EU legislation!  
 \* these values are mandatory according To EU 1169/2011

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 laboratory)	
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## 10. Metal detection and process description

Metal detection						
Is the product metal detected?	Yes / no					
If yes, detection limits:	Ferrous	1.0mm	Non Ferrous	1.2mm	Stainless steel	1.5mm



<b>Microwave serves 4 person.</b>
1. Scoop 1 cup of rice (for family of 4 into the rice basin. 2. Rinse on once. 3. Add water 3 cups (Please adjust the amount
Of water to suit your preference. 4. Put causerie dish with lid into microwave on high for 10 min and medium covered
For 10 min and medium covered for 10 min. 5. Enjoy you mel with the best selected Golden Phoenix Thai Jasmine rice.

## 12. Ethics

Are the products free of childlabour	Yes / No
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## Appendix I

Insert label

## recycling

## 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 regulation (EC) No 1333/2008
- 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 residues of chemicals like cleaning agents and lubricants.
- Pesticides, according to EU legislation <http://ec.europa.eu/food/plant/pesticides/eu-pesticides-database/public/?event=homepage&language=EN>
- 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 EU legislation on biogenic aminos, commission regulation (EC) No 2073/2005
- 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.).



Supplier information	
Company name:	
Contact person:	

THAI HOM MALI RICE 100%

Name of the Product:

Quality systems	Certified	Others Iso, Halal, Kosher, Laboratory, Environment, Durability, Social compliance, etc.	Certified
GMP	Yes / No	BSCI	Yes / No
HACCP	Yes / No	RSPO	Yes / No
BRC	Yes / No	HALAL	Yes / No
IFS	Yes / No	ISO14001: 2015	Yes / No
ISO 22000	Yes / No	ISO9001: 2015	Yes / No

Please attach a copy of your quality certificates

Approval No / EU No:	
Only applicable for establishments handling, preparing or producing products of animal origin. Please attach a copy of your certificate	

### 13. Supplier information

### 14. Essentiel packaging requirements

This indicates we comply with manufacturing and composition according to the essential packaging requirements:	
- The volume and weight of packaging shall be limited to the minimum quantity where the packaging still meets the functional requirements.	
- Reuse or recovery of the packaging shall be possible. The packaging must not contain any hazardous or harmful substances when the packaging is burned or dumped as waste	
- The total quantity of heavy metals in the packaging does not exceed a maximum of 100 ppm (100 milligrams per kilogram) per packaging component.	

The following reuse method applies to the packaging: (indicate what applies)	
The characteristics of the packaging make it possible to use the packaging several passes, or	Yes / No
The packaging complies with labour regulations for its processing, or	Yes / No
The packaging meets the specific requirements for recyclable packaging when the packaging is no longer used and therefore has become waste.	Yes / No

The following method of recovery applies to the packaging: (indicate what applies)	
A certain percentage by weight of the materials used, may be re-used, or	Yes / No
The packaging shall produce energy when burned, or	Yes / No
The packaging can be composted and is biodegradable.	Yes / No

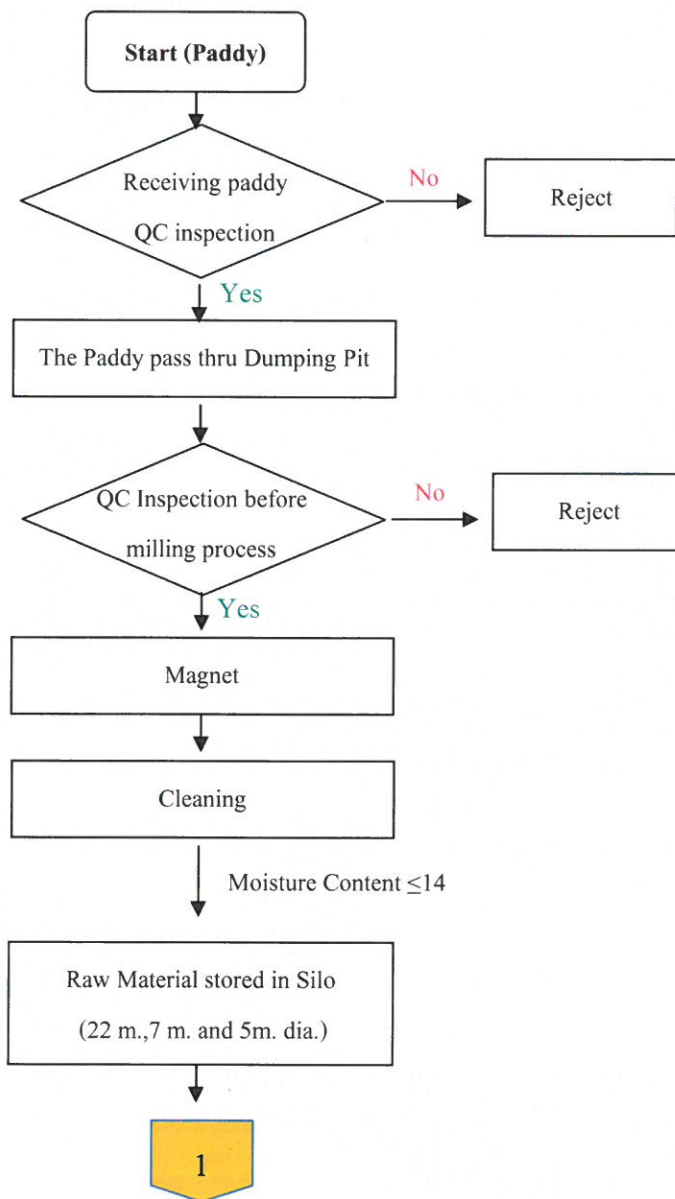




# HACCP System Verification

## of CHIA MENG Co., Ltd. Milling Process and Monitoring

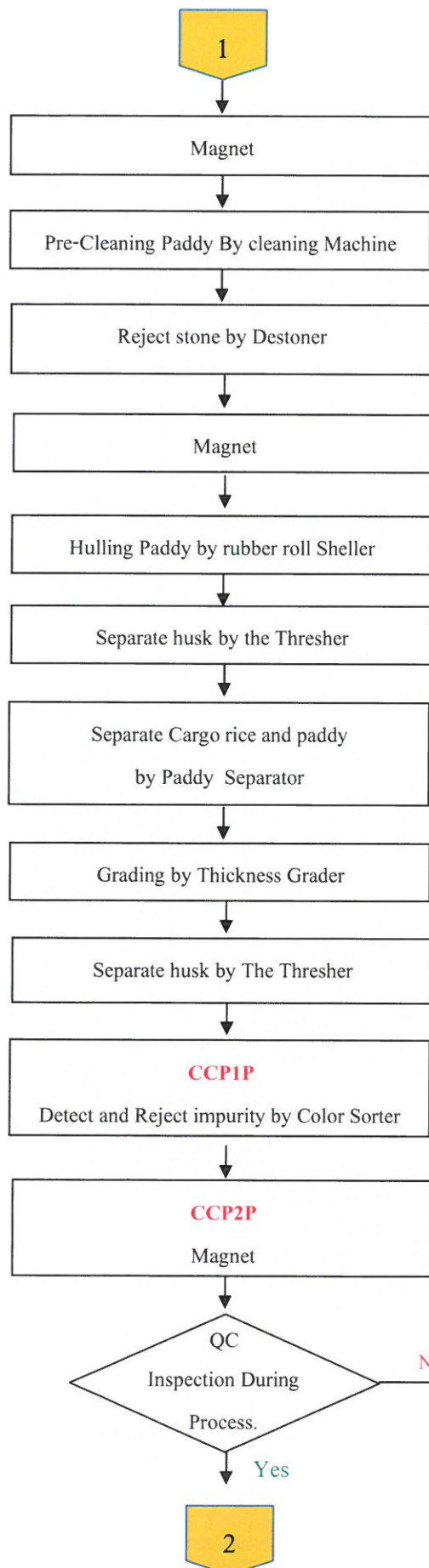
### Step I. Raw material receiving



( Continue ) Milling paddy to cargo rice step

## Step II. Production

### Milling paddy to cargo rice (Line A)



#### CCP1P

**Hazard** : Stone, Glass , Plastic ,Wood , Metal

**Critical limit** : Without contamination of Hazard

**Corrective Action** : Recall the last 2 hrs. product for reprocess  
and re-inspection

**Verification** : Result of inspection during process every 2 hrs. by  
shift Leader Line A

#### CCP2P

**Hazard** : Metal

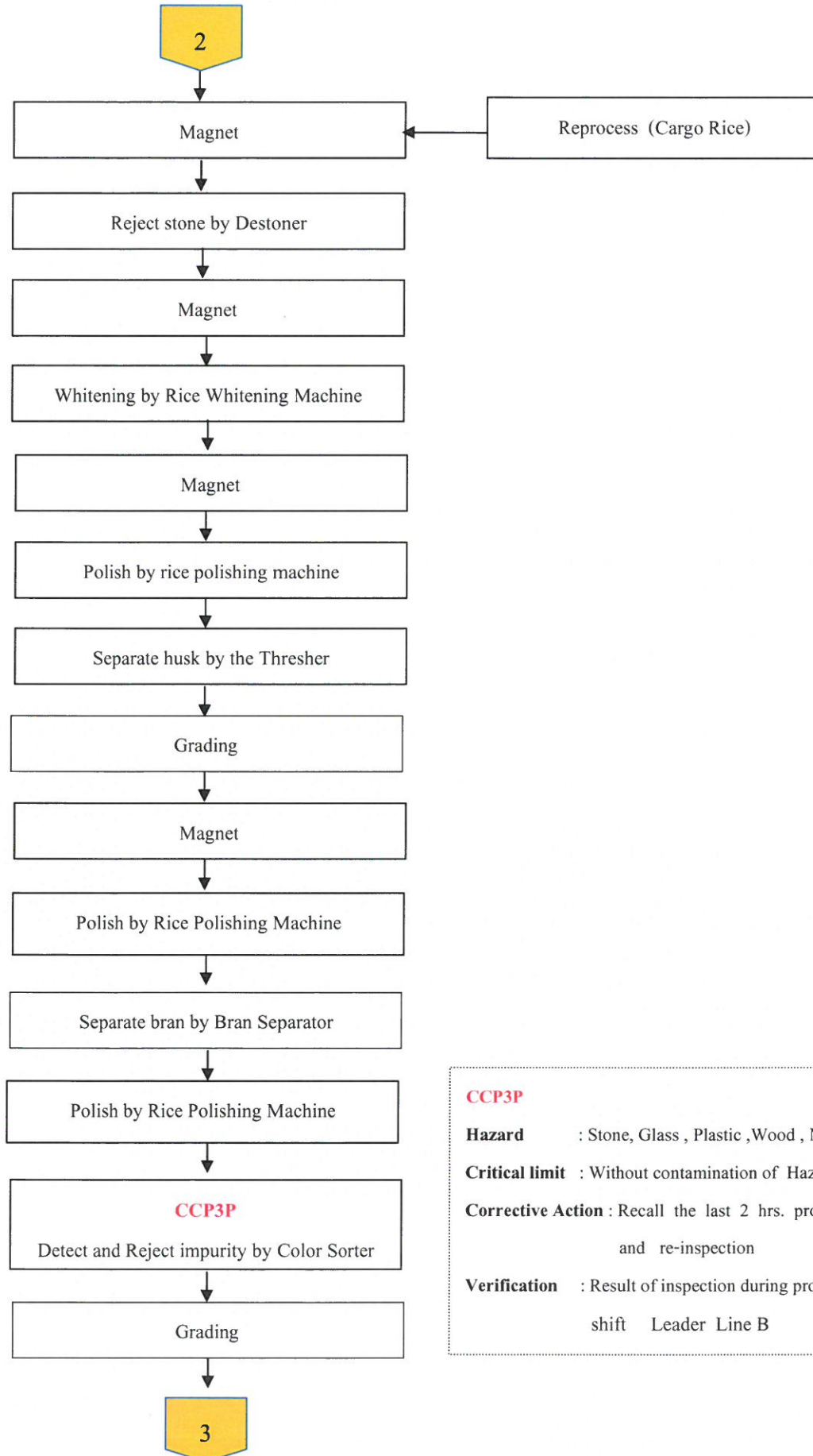
**Critical limit** : Without contamination of Hazard

**Corrective Action** : Recall the last 2 hrs. product for reprocess  
and re-inspection

**Verification** : Result of inspection before production every shift by  
shift leader Line A

(Continue) Milling cargo rice to white rice step.

**Milling Cargo rice to White rice step. ( Line B )**



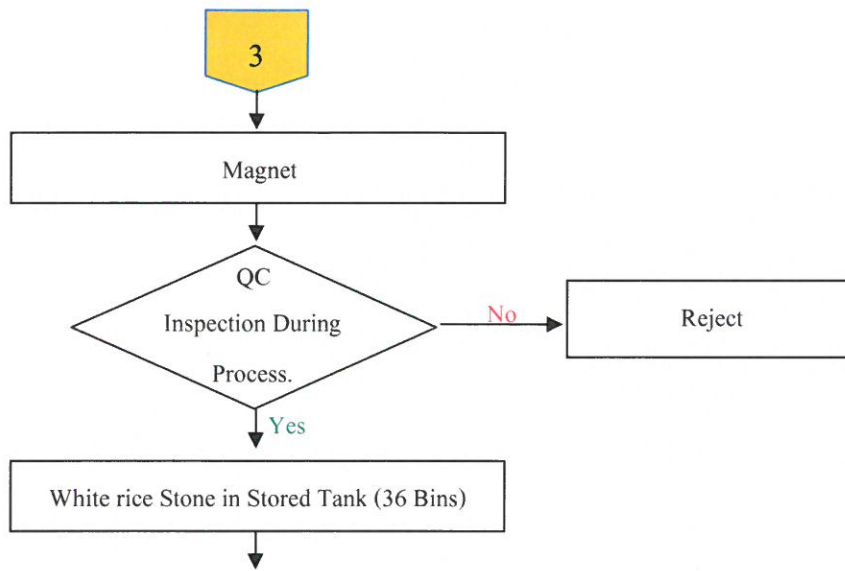
**CCP3P**

**Hazard** : Stone, Glass , Plastic , Wood , Metal

**Critical limit** : Without contamination of Hazard

**Corrective Action** : Recall the last 2 hrs. product for reprocess  
and re-inspection

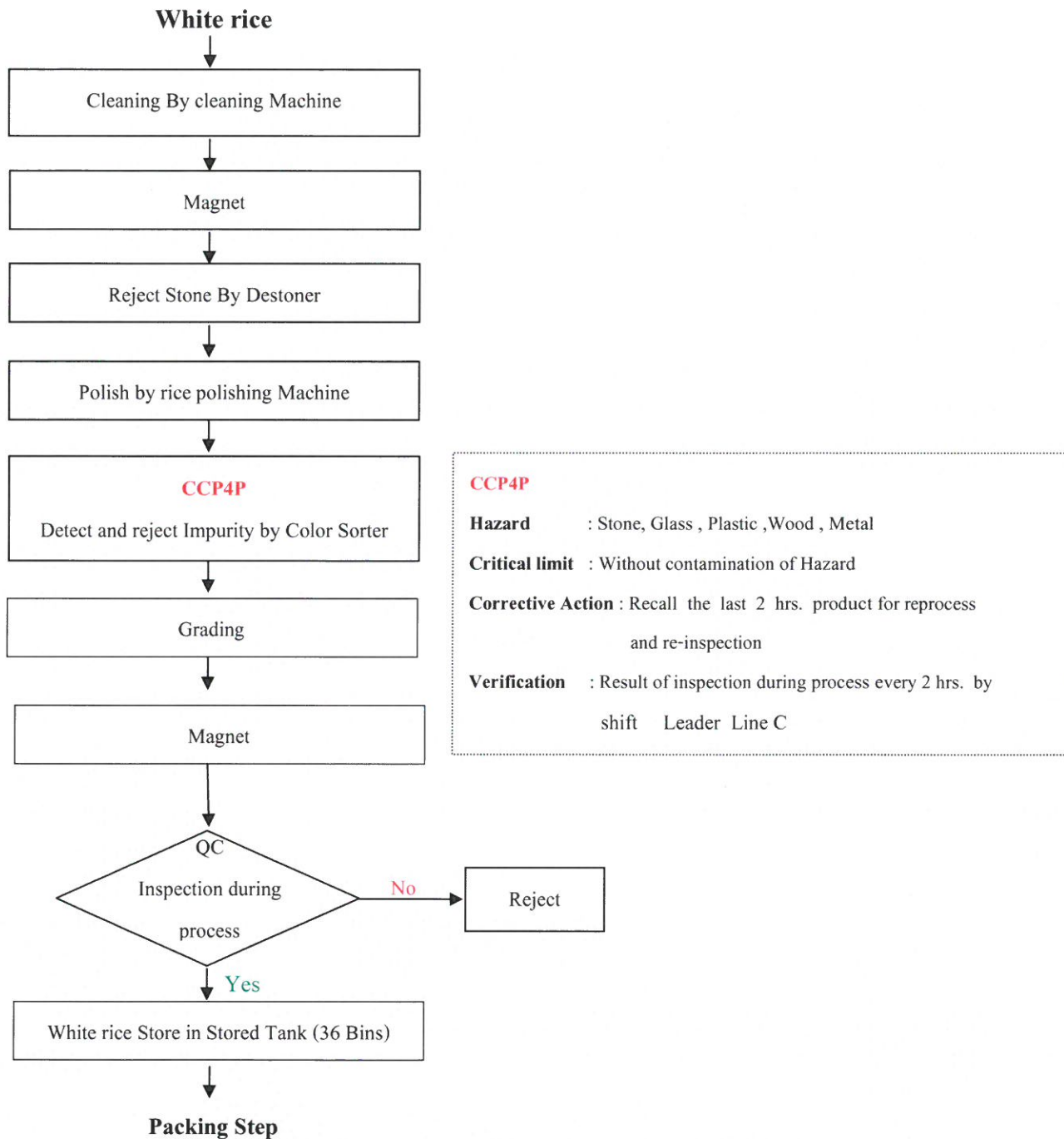
**Verification** : Result of inspection during process every 2 hrs. by  
shift Leader Line B



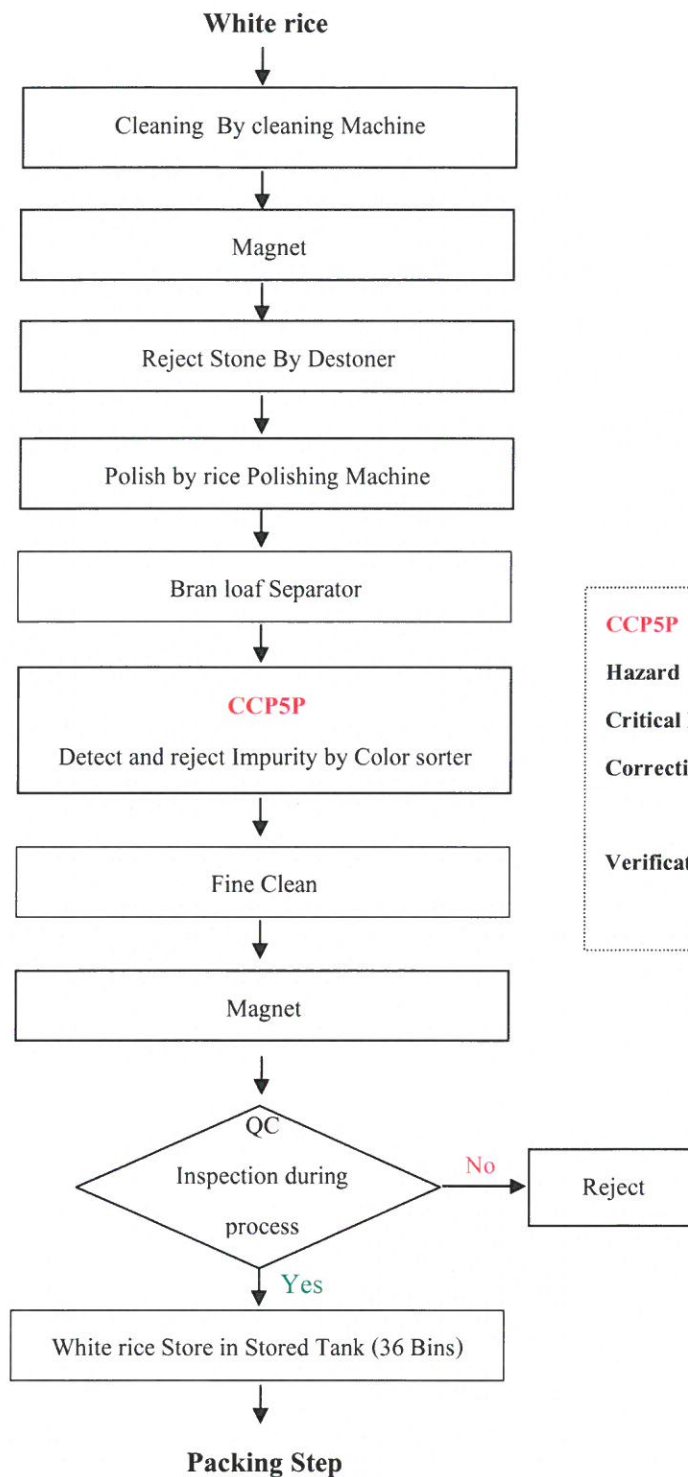
**Packing Step. Or Improvement step.**

### Step III. Improvement

#### Improve quality white rice before packing step (Line C)



**Improve Quality white rice before packing Step ( Line D )**



**CCP5P**

**Hazard** : Stone, Glass , Plastic , Wood , Metal

**Critical limit** : Without contamination of Hazard

**Corrective Action** : Recall the last 2 hrs. product for reprocess  
and re-inspection

**Verification** : Result of inspection during process every 2 hrs. by  
shift Leader Line D

## Step IV. Packing

### Packing step

