

GPQP 4.0 - 02 Product Specification and Checklist

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STANDARD GRIND LONG GRAIN WHITE RICE FLOUR

Product Code: LGRF 450-66

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|-------------------|--------------------------|---|--|
| Quality Benchmark | Ingredients | Freshly milled long grain rice | |
| | Sensory Properties | Creamy, White with a fresh rice aroma | |
| | Chemical Composition | Moisture Lipids | 9.0 - 13.0 % 0.4 - 1.4 % |
| | | Protein | 6.0 - 9.0 % |
| | | Crude Fiber Ash | 0.3 - 1.5 % 0.3 -0.8 % |
| | Granulation | On US 40 Mesh | < 0.1 % |
| | | On US 50 Mesh Through US 100 Mesh | < 5.0 % 50 - 85 % |
| | Microbiolgical Standards | Through US 200 Mesh | 20 - 40 % |
| | | Total Plate Count | Maximum 20,000 cfu/g |
| | | Coliforms E. Coli | Maximum 400 cfu/g < 10 cfu/g |
| | | Salmonella | Negative in 25 g |
| Safety Benchmark | | Staphylococci | < 10 cfu/ g |
| | | Yeast | Maximum 300 cfu/g |
| | | Mold | Maximum 300 cfu/g |
| | | | V |
| | Allergens | Gluten/Wheat | None |
| | | Soy | None |
| | | Eggs | None |
| | | Milk | None |
| | | Peanut and Oils | None |
| | Nutrition | 0.1.1 | 100 g analysis |
| | | Calories | 365.00 |
| | | Total Fat (g) | 0.66 0.18 |
| | | Saturated Fat (g) Trans Fat (g) | 0.00 |
| | | Cholesterol (mg) | 0.00 |
| | | Sodium (mg) | 5.00 |
| | | Pottasium (mg) | 115.00 |
| | | Total Carbohydrate (g) | 79.95 |
| | | Dietary Fiber (g) | 1.30 |
| | | Total Sugars (g) | 0.12 |
| | | Added Sugar (g) | 0.00 |
| | | Protein (g) | 7.13 |
| | | Vitamin A (mcg) | 0.00 |
| | | Vitamin C (mg) | 0.00 |
| | | Vitamin D (mcg) | 0.00 |
| | | Calcium (mg) | 28.00 |
| | | Iron (mg) | 0.80 |
| | | Thiamine (mg) | 0.07 |
| | | Niacin (mg) | 2.98 |
| | | Folic Acid (mcg) | 0.00 |
| | | Riboflavin (mg) | 0.05 |
| Other | Country of Origin | United States of America | |
| | Certification | Gluten Free, Non-GMO Project Verified, BRC, Kosher, Halal | |
| | Packaging | 25, 50, and 100 lb. Mutli-wall Kraft Bags. 2000 lb. Bulk Tote Bags, Bulk Pneumatic Trucks and PD Hopper Cars | |
| | Recommended Storage | Clean dry environment. Maximum 65 - 70°F and 55% Relative Humidity TO PREVENT INFESTATION, it is advisable to ROTATE stock on a regular basis | |
| | | The product MUST be stored in an environment following a stringent integrated Pest Management Program. Warehouse MUST maintain documented Sanitation Program and GMP for Food Safety Training of its employees. | |
| | | Under these conditions, | Gulf Rice Milling will warranty the product pest free for 30 days. |
| | Shelf Life | 12 months under the reco | ommended storage conditions |