

	could the product label prior the forther, and should the product label prior to assing or, should not salidy rate aport the informa-			
	REFERENCE	VERSION	4	assessment as to be subability or other
		AUTHORISED BY	Arash Hossei	ni
	TFL-CSS	DATE	19/03/2019	1
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e from Italy) pened, consume within 1 ye	ar.		
	ar.		
pened, consume within 1 ye	ar.		
oened, consume within 1 ye	ar.		
Cooking time: 12-14 min			
Fibre Of which saturates	g	1.0	
Of which sugars	g	0.1	
Salt	g	0.013	
Target (cfu /g)		Frequency	
<300,000	<300,000		
<1000	<1000		
<100	<100		
<0	<0		
<50000		Annually	
	<1000		
	<50000 <1000 nce of stones (Hourly)	<1000	



REFERENCE	VERSION	4	
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GMO Free	YES		
Organoleptic	Colour - White		
Assessment	Texture - Typical of white rice		
	Aroma - Typical of white rice		
	Flavour - Typical of white rice		
Product Picture			
	<image/>		

WARRANTY STATEMENT

- 1. All preparation, processing, packaging and handling carried out under strictly hygienic conditions.
- 2. Product must be fit for purpose of the nature and substance stated in this specification and free from extraneous and foreign matter.
- 3. Product shall comply with current UK/EC legislation concerning toxic or other objectionable substances in food stuffs.
- 4. Product to be free from rodent and insect contamination.
- 5. Product to comply with current UK/EC Food Regulations and any other relevant statutory, requirements, directives, orders or
- decisions.
- 6. Product to be supplied in hygienic packaging so that the stated shelf life is assured when stored under the recommended conditions.
- 7. Product to be supplied in accordance with this agreed specification.
- 8. Product to have no treatment by irradiation
- 9. Pesticide/agrochemical residues in the ingredient shall not exceed the maximum residue levels specified in the Pesticide (Maximum residue levels in Food) Regulations 1988 and any subsequent amendments, or those given in the FAO/WHO Codex Alimentarius.
- 10. To be delivered using clean transport in the stated conditions (i.e. ambient, chilled, frozen)
- 11. The information on this specification can be used without reservation to advise customer with food allergies, intolerances or aversions, especially those who may die from an anaphylactic reaction to minute traces of ingredients.

CONFIDENTIALITY:

The contents of this specification are confidential and should not be disclosed to a third party without a written approval of Tazaki Foods technical department.

DATE ISSUED	29.06.2022	PRINT	Maryam Asakura
POSITION	(Technical)	SIGNATURE	1 1
	Food Technologist & QA Auditor		Marjourn