



EU STANDARDS
COMPLIANT



NON-GMO



GLUTEN
FREE



NO
PRESERVATIVES



FOOD SAFETY
CERTIFIED
FSSC 22000

DOCUMENT NO.	CERIO/TDS/WRF/01		
ISSUE DATE	20.05.2025	ISSUE NO.	02
REVISION DATE	20.05.2028	REVISION NO.	00
DEPARTMENT	QUALITY CONTROL		

PRODUCT DESCRIPTION

White rice flakes are irregularly round, slightly textured flakes made from sound white rice. Clean whole rice is cooked, flaked, roasted and inspected to ensure a clean, safe, nutritious product. The flakes are free from extraneous matter, foreign matter, insects and mold infestation. No chemical or enzymatic treatment is used.

ITEM NAME	White Rice Flakes
SCIENTIFIC NAME	Oryza sativa
FSSAI CATEGORY	06-2.4.6 (18) Cereals & cereal products, derived from cereal grains, from roots & tubers, pulses, legumes & pith or soft core of palm tree, excluding bakery wares of food category 7.0
COUNTRY OF ORIGIN	India
SOURCED	India
TYPE	Conventional Non-Organic

SENSORIAL PARAMETERS

PARAMETERS	SPECIFICATION
COLOR	Off White - Creamish white
ODOR	Slightly nutty aroma and free from off-flavors and odors.
TASTE	Characteristic taste free from off-odour or taste
SHAPE	Flat and irregularly
TEXTURE	Crunchy

✓ SENSORIAL ANALYSIS: OK

PHYSICAL & CHEMICAL PARAMETERS

PARAMETERS	SPECIFICATION (MAX LIMIT)	ACTUAL RESULTS
Moisture (%)	NMT 8.0	3.79%
Total Ash (Dry Basis) (%)	NMT 3.0	2.10%
Discolored Flakes (%)	NMT 0.5	0.20%
Flakes Powder % (Pass 500 µm)	NMT 0.5	0.22%
Charred Flakes (%/100gm)	NMT 1.0	Nil
Physical Contaminants (Stone, Plastic, Glass, Metal) (%)	NIL	Nil
Biological Contaminants (Visible Insect, Eggs, Infestation) (%)	NIL	Nil
Total Aflatoxin (µg/kg)	NMT 15	< 5.0
Aflatoxin B1 (µg/kg)	NMT 10	< 2.0

BULK DENSITY (BD) 0.215 gm/ml

THICKNESS 0.5 mm

MANUFACTURING PROCESS FLOW CHART



CRITICAL CONTROL POINTS (CCP)

CCP-1 Cooking

Control: Time, Temperature, Water Quality
Purpose: Destroy vegetative microorganisms

CCP-2 Roasting / Drying

Control: Product Moisture
Target: ≤ 8%
Purpose: Remove excess moisture & reduce microbial load

CCP-3 Metal Detection

Sensitivity (Typical)
Fe: 1.0 mm | NFE: 1.3 mm
SS: 1.6 mm

SAFETY PARAMETERS (Table 3)

PARAMETER	VALUES / 100 g
Energy	367 Kcal
Protein	7.5 g
Total Fat	3.2 g
Total Carbohydrates	76.0 g
Dietary Fiber	3.6 g
Added Sugar	0.0 g
Sodium	5.0 mg

*Approximate values, natural variation may occur.

MICROBIOLOGICAL PARAMETERS (as per European Specification)

INDICATOR	LIMIT	METHOD
Total Plate Count	≤ 5 × 10 ⁴ CFU/g	ISO 4833-1
Yeast & Mold	≤ 1 × 10 ⁵ CFU/g	ISO 21527-2
Coliform Bacteria (in 0.1 g)	Absent	ISO 4832
Salmonella (in 25 g)	Absent	ISO 6579-1
Sulfite Reducing Clostridia (in 0.01 g)	Absent	ISO 15213

ALL TESTS AS PER EUROPEAN & INTERNATIONAL STANDARDS

- EU Regulation Compliant
- GOST / ISO / EN / Codex methods
- Tested by NABL Accredited Laboratories
- Certificates provided with every lot

NON-GMO DECLARATION

Produced using traditional breeding methods. No GMOs or transgenic breeding methods are used in the production of these crops. Product complies with Regulation (EC) No. 1829/2003 and (EC) No. 1830/2003. (Non-GMO Declaration provided with COA)



ALLERGEN STATEMENT

Contains Rice. Manufactured under an allergen control program. Free from: Milk, Egg, Fish, Crustaceans, Tree Nuts, Peanuts, Soy, Wheat, Rye, Barley, Oats, Sesame, Mustard, Celery, Lupin, Sulphites & Molluscs. (Unless otherwise declared)



ALLERGEN
CONTROL

GLUTEN FREE STATEMENT

The material is naturally gluten free. No products containing gluten are handled, processed or stored in the facility.



GLUTEN
FREE

STORAGE & SHELF LIFE

Store in cool, dry & hygienic place at ambient temperature (25-30 °C) away from moisture, direct sunlight & strong odours.
Shelf Life : 6 Months from date of packaging.



CERTIFICATIONS

FSSC 22000



DOCUMENTS PROVIDED FOR EVERY LOT

- ✓ Certificate of Analysis (COA)
- ✓ Non-GMO Declaration
- ✓ Allergen Declaration
- ✓ Gluten-Free Declaration

- ✓ Heavy Metals Test Report
- ✓ Mycotoxin Test Report
- ✓ Pesticide Residue Report
- ✓ Microbiological Test Report

- ✓ Fumigation Certificate
- ✉ Batch Trace@foods.com
- ✉ Packaging@foods.com
- ✉ rk.pellagicfoods@gmail.com