

FINISHED PRODUCT SPECIFICATION

CRISP BLACK RICE

Crisp Black Rice is prepared from first grade, clean whole rice that has been cooked and then oven toasted. This product does not contain any additives, preservatives or artificial sweeteners. All products manufactured at California Cereal Products, Inc. are food grade in all respects and are in compliance with the Federal Food, Drug and Cosmetic Act of 1938 and all applicable regulations established thereafter.

QUALITY PARAMETERS

<u>Physical Analysis</u>	<u>Specification</u>	<u>Analytical Method</u>
Moisture	4.0 % max	AOAC14th Ed
Density	112-127g/L	AOAC 14th Ed.
Foreign Material	None	Visual Inspection
Infestation	None	Visual Inspection
Color	Black	Visual Inspection

Microbiological Analysis

Standard Plate Count	Max. 10,000/g	BAM, AOAC 14th Ed.
Yeast and Mold	Max. 100/g	BAM, AOAC 14th Ed.
Coliform	Max, 1000/g	BAM, AOAC 14th Ed.
E. Coli	Negative	BAM, AOAC 14th Ed.
Salmonella	Negative	BAM, AOAC 14th Ed.

Nutritional Information per 100 grams (at 2.5% moisture)

Calories	404	Vitamin A	0.0
Total Fat	3.0 g	Vitamin C	0.0
Protein	8.4 g	Calcium	36.1 mg
Sugars	1.0 g	Iron	1.9 mg
Cholesterol	0 mg	Thiamin (B1)	0.3 mg
Sodium	4 mg	Riboflavin (B2)	0.04 mg
Potassium	285 mg	Niacin (B3)	4.8 mg
Total Carbohydrates	85.0 g	Pyroxidine (B6)	0.54 mg
Dietary Fiber	6.5 g	Folic Acid	14.4 mcg

Ingredient Declaration

CRISP BLACK RICE – Rice

Food Allergen Profile

In Product – None

On Shared Processing Lines and In Facility – Wheat, Soy, Gluten

Kosher Certification: Kosher Pareve
US origin

Organic Status: Not certified.

Country of Origin: All ingredients of

GMO Status: Not GMO-Free

SDS Status: All CCP products are manufactured under FDA jurisdiction, and are classified under CFR Title 21, Subchapter B as Food for Human Consumption. They are therefore classified as non-hazardous materials, and subsequently exempt from Title 29 CFR 1910.1200 OSHA Hazardous Communications Standards (i.e. under which SDS documents are not required).

Packaging: 320 lb. corrugated tote bin with a poly liner or 25 lb. corrugated case with poly liner.

Lot Coding: Date of Manufacture – e.g. 14 FEB 13 = February 14, 2013. **Shelf Life:** Nine (9) months from date of manufacture.

COA: Physical characteristics per lot; micro or other testing at customers' expense

Recommended Storage: Cool (50-70° F), dry warehouse environment that is infestation-free and properly maintained under all Federal and state GMPs.