

Regency Foods established 1995	Tel: 0208201200 Email: office@regencyfoods.com www:
Product Specification	

Product Information

Product Name	Wild Rice	
Product Description	Wild rice	
Ingredient	% in Mixing Bowl	Country of Origin
Wild Rice	100%	USA

Ingredient Declaration

Ingredients: Wild Rice

Pack Size(s) - Bulk	Product Code	Pack Size	Product Code	Pack Size
	051910	25kg		
Pack Size(s) - Repacked	Product Code	Pack Size	Product Code	Pack Size
	05191	2.5 kg		
	05190	250g		

This list is non exhaustive

Photograph

Typical Example of Raw Material



Shelf Life & Storage Conditions

Maximum Shelf at Packing	730	Days
Minimum Life on Receipt (MLOR)	90	Days
Storage Temperature on Delivery	Ambient	
Storage Instructions	Store in a cool dry place out of direct sunlight	

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Microbiological Standards			
Test	Target	Acceptable	Reject
TVC	<50,000 cfu/g	1,000,000 cfu/g	>1,000,000 cfu/g
E.coli	<10 cfu/g	100 cfu/g	>100 cfu/g
S.aureus	<10 cfu/g	100 cfu/g	>100 cfu/g
Enterobacteriaceae	<100 cfu/g	1,000 cfu/g	>1,000 cfu/g
Yeasts & Moulds	<1,000 cfu/g	10,000 cfu/g	>10,000 cfu/g
Salmonella	Not Detected in 25g	Not Detected in 25g	Detected in 25g

Chemical Standards			
Test	Target	Acceptable	Reject
Moisture	<15%	15%	>15%
Aflatoxin Total	<4 ppb	4 ppb	>4 ppb
Aflatoxin B1	<2 ppb	2 ppb	>2 ppb

Sensory Details	
Appearance	Dark green/brown to black grains of rice with some lighter shades present
Aroma	Typical of wild rice with no off or rancid odours
Taste	Typical of wild rice with no off or rancid flavours
Texture	Hard when raw

Cooking Instructions
Use 185g of rice to 750ml of water. Bring the water to the boil, reduce the heat and simmer for 45 minutes. Let stand, covered and off the heat, for 10 minutes before serving.

Physical Standards			
Parameter	Target	Acceptable	Reject
Foreign Matter (w/w)	Absent	0.1%	>0.1%
Extraneous Vegetable Matter (w/w)	<1%	1%	>1%
Un-hulled Grains (per 500g)	<3%	3	>3
Seeds (per 500g)	<2	2	>2
Broken Grains (w/w)	<2%	2%	>2%
Live Infestation	Absent	Absent	Present
Stones	Absent	Absent	Present

Bulk Packaging		
	Primary	Secondary
Material	Food Grade Paper Bag	n/a
Closure Method	Stitched	n/a
Repacked Packaging		
	Primary	Secondary
Material	Clear Food Grade Plastic	Corrugated Cardboard
Closure Method	Heat Seal	Brown Gum Tape or Clear Sticky Tape

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Nutritional Information	
Parameter	Per 100g
Energy (kJ)	1461
Energy (Kcal)	343
Protein (g)	12.2
Available Carbohydrates (g)	75.8
Of Which Sugars (g)	0.1
Fat (g)	1.1
Of Which Saturates (g)	0.3
Salt (g)	0.0
Fibre (g)	3.0
Source: Source: Source: McCance & Widdowson's Seventh Summary Edition (Nutritional values as raw)	

Allergens				
Component (and products thereof)	Contains (Bulk)	Contains (Repack)		Comments
Cereals containing gluten	N	MC		
Crustaceans	N	N		
Eggs	N	N		
Fish	N	N		
Peanuts	N	MC		
Soybeans	N	N		
Milk	N	N		
Nuts	N	MC		
Celery	N	N		
Mustard	N	N		
Sesame	N	MC		
Sulphur Dioxide >10 mg/kg	N	N		
Lupin	N	N		
Molluscs	N	N		
Y = Contains, N = Does Not Contain, MC = May Contain				

Suitable for		
Group	Bulk	Repacked
Vegetarian	Yes	Yes
Vegan	Yes	Yes
Kosher (Certified)	No	No
Halal (Certified)	No	No

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Other Intolerances and/or Food Groups			
Component	Contains		Comments
	Yes	No	
Genetically Modified Organisms (GMO)	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Irradiated Materials	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Hydrogenated Fat/Oil	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Palm Oil	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Maize or Maize Derivatives	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Vegetable & Vegetable Derivatives	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Yeast & Yeast Derivatives	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Seeds, Seed Oil & Seed Derivatives	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Fruit & Fruit Derivatives	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Flavouring, Colours or Preservatives	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Beef, Pork, Lamb, Poultry & Derivatives	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Gelatine	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Other Animal Derivatives	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Added Sugar	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Added Salt	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Mono Sodium Glutamate (MSG)	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Artificial Colours Including Azo Dyes	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
BHA/BHT	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Kiwi	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Cinnamon	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Cocoa	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Coriander	<input type="checkbox"/>	<input checked="" type="checkbox"/>	

Signed for and on behalf of			
Name	Position	Signature	Date

Please sign and return a copy of this specification within two weeks of receipt. Failure to do so will be deemed as customer acceptance