



## PRODUCT SPECIFICATION

**PRODUCT DESCRIPTION:** U.S. NO. 1 MEDIUM GRAIN MILLED RICE.

Whole and broken kernels resulting from the milling of California medium grain varieties. Product shall be processed through color sorters and metal detectors, and manufactured in accordance with Good Manufacturing Practices.

**PHYSICAL AND CHEMICAL SPECIFICATIONS AND PROPERTIES:**

DESCRIPTION	LIMITS
Broken Kernels	4.0 % maximum
Moisture (wet basis)	15.0% maximum
Fat content (as is): (by ether extract)	0.70% maximum
Seeds, heat damaged, and paddy kernels:	
Total, singly or combined:	2 per 500g max
Heat damaged and objectionables:	1 per 500g max
Red Rice and damaged kernels:	0.5% maximum
Chalky kernels:	2.0% maximum
Other types (whole and broken kernels):	1.0% maximum
Milling degree:	Well milled
Color:	white or creamy
Foreign Material:	Irreducible Minimum per GMP's
Odor and flavor: Shall be free of musty, sour or other objectionable odors or flavor.	

Recommended Shelf Life: 12 months under cool and dry conditions

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