


## Product Specifications (1/2)

<b>Product Name</b>	<b>Brown rice Puff</b>	
<b>Seller</b>	KYOTO GRAIN SYSTEM CO., LTD. Shiseido Kyoto Bldg. 2F, 480 Kitafudodo-cho Kizuyabashi-sagaru Aburanokoji-dori, Shimogyo-ku, Kyoto city, Kyoto 600-8233 Japan TEL : +81-75-353-8833 FAX : +81-75-353-8837	
<b>Manufacturer</b>	KYOTO GRAIN SYSTEM CO., LTD. Nara Factory 1224 Oguracho Nara city, Nara 632-0111 Japan TEL : +81-743-84-0396 FAX : +81-743-84-0397	
<b>Material</b>	<b>Raw Material</b>	Brown rice
	<b>Country Of Origin</b>	Japan
	<b>Allergens</b>	None
	<b>GMO</b>	No
	<b>BSE</b>	None
<b>Storage</b>	<b>Temperature</b>	Room temperature
	<b>Description</b>	Store at cool and dark place avoiding hot and humid condition and exposure to strong light and direct sunlight.
<b>Shelf life</b>	<b>Before opening</b>	365 days
		Production day (packing day) + 365 days
<b>Packaging</b>	<b>External</b>	Cardboard box 500x350x550H mm Sealed by a kraft tape
	<b>Internal</b>	Aluminium laminate film bag 320mm × 470mm × 1070H mm Degassing, Heat seal
<b>Net Weight</b>	20kg (10kg × 2)	
<b>Code/Label</b>	Brown rice Puff YYMMDD ex) Packing day Mar. 6, 2018 →180306	
<b>Manufacturing process</b>	<p>【Steaming】 Material input → Magnetic separating → soaking → Steaming → Drying → Cooling → Sifting → Magnetic separating → Metal detector → Filling → Measuring → Temporary Storage</p> <p>【Roasting】 Input → Magnetic separating → Roasting → Cooling → Sifting → Metal detector → Magnetic separating → Filling → measuring → Temporary Storage</p> <p>【Packing】 Input → Color sorting → Sifting → Magnetic separating → X-ray detecting → Filling → measuring → Packing → measuring → Labeling → Storage → Shipment</p>	
	The product is manufactured in a facility that also makes products containing wheat.	

## Product Specifications (2/2)

<b>Product Name</b>	<b>Brown rice Puff</b>
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### Product characteristics

Items	Standard value	Measuring method
<b>Appearance</b>	Brown puff of rice	Visual inspection
<b>Aroma &amp; Taste</b>	Roasted rice aroma without off-flavor and off-taste.	Sensory test
<b>Foreign materials</b>	Free from any unusual foreign materials.	Visual inspection
<b>Color of the product</b>	L= 56 ± 3	Color meter (surface color)
<b>Bulk density</b>	420g/ℓ (± 30g)	1L Cylinder
<b>Moisture</b>	Less than 5%	Moisture Analyzer (Infrared heat drying mass measurement)
		Particle size analyzer

Items	Unit	Standard value	Result	Measuring method
Arsenic as AS <sub>2</sub> O <sub>3</sub>	ppm	Less than 0.2ppm	Not detected	Atomic Absorption Spectroscopy
Heavy Metal as Pb	ppm	Less than 0.4ppm	Not detected	Atomic Absorption Spectroscopy
general viable bacteria	cfu/g	Max 3,000	Meet with standard	Standard agar plate, incubation at 35°C for 48hours
Coliforms		Negative	Meet with standard	3M Petrifilm Coliform Count Plate, incubation at 35°C for 24hours
Mould, Yeast	cfu/g	Max 300	Meet with standard	Potato dextrose plate Count, incubation at 25°C for 7days
Pesticide residue		Meet with Japanese pesticide control method and food hygiene law	Inside of a standard	Japan official Method