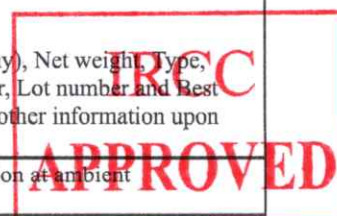





	ចំណងជើង/ Title	ទំងន់បញ្ជាក់លក្ខណៈវត្ថុធាតុ Material Specifications Form
	កូដឯកសារ/ Document No.	IR-QC-FO-12
	ឯកសារច្បាប់ទី/ Version No.	01
	កាលបរិច្ឆេទចេញ Issue Date	07-May-2022
	កាលបរិច្ឆេទកែប្រែចុងក្រោយ Last Revision Date	29-June-2023
	ទំព័រ Page 1 of 16	សំរាប់ប្រើប្រាស់ផ្ទៃក្នុងតែប៉ុណ្ណោះ For internal use only

វត្ថុធាតុ/ Material:	Organic White Long Grain Rice, Pure Cambodia Jasmine (Organic Phka Rumduol Cambodian White Jasmine Rice)
ចំណាត់ក្រុម/ Category	Finished Product
ការបរិយាយពីវត្ថុធាតុ Description	<ul style="list-style-type: none"> Taste: fragrant, clean taste Texture: soft and slightly sticky Varieties: Long Grain White Rice, Fragrant Rice, and Jasmine Rice Polished or Unpolished Composition: 100% of organic white rice General specifications: upon buyer's requirements
លក្ខណៈសុវត្ថិភាពអាហារ (Food safety related characteristics)	<ul style="list-style-type: none"> Dry product (milled rice) Inorganic Arsenic (<0.25mg/kg) Cadmium (<0.4mg/kg) Pb (lead) (<0.2mg/kg) Aflatoxin B1: Not detectable (mg/kg) Aflatoxin B1 B2 G1 G2: Not detectable (mg/kg) Ochratoxin A: Not detectable (mg/kg) Gluten : Free, Not detectable (mg/kg) Purity: 92% Moisture: 14% max Broken rice 5% (Basic <=4.8mm) Red kernel 1% Damage kernel 1% Yellow kernel 1% Chalky kernel (include Glutinous) 4% max, Glutinous rice 0.4% max Foreign matter 0.1% max, Paddy: 0 grain/Kg (Usually Nil) Milling Degree: well milled and DP Alive/dead insects: NIL Crop: 2022/2023 Non-GMO Group of Organochlorine pesticides residues (Follow COA test report) Group of Organophosphorus pesticides residues (Follow COA test report) Total plate count (CFU/100g): 102 Max. Yeast (per g.): 102 Max. Molds (per g): 102 Max. Bacillus cereus (per 25g): Not detectable Salmonella (per 25g): Not detectable E-coli (per g): Not detectable <p>*Note: parameters and criterias can follow customer's legal requirement and importing countries</p>
មានធាតុបង្កអាលែហ្សេន? Presence of allergens	<ul style="list-style-type: none"> None
លក្ខណៈសំគាល់នៃសំបក វេចខ្ចប់ និងផ្លាកសញ្ញា Packaging and labeling specifications	<ul style="list-style-type: none"> Packaging size: 0.5Kg, 1kg, 5kg, 25kg, 50kg and 1000kg, 1100kg, 1110 kg Vacuum packed in food grade PE bag, and paper belly band with pack size 0.5kg, 1kg Packaging type: Food grade Basic content on label: Name of product, Product origin, Trade mark (if any), Net weight, Type, Grade, Name and address of producer or distributor, Lot number and Best Before, Instruction for use, storage conditions and other information upon customer's requirements
លក្ខខណ្ឌរក្សាទុកដាក់ Storage conditions	<ul style="list-style-type: none"> Keep in clean and dry place with appropriate aeration at ambient temperature



	ចំណងជើង/ Title	ទំរង់បញ្ជាក់លក្ខណៈវត្ថុធាតុ Material Specifications Form
	កូដឯកសារ/ Document No.	IR-QC-FO-12
	ឯកសារច្បាប់ទី/ Version No.	01
	កាលបរិច្ឆេទចេញ Issue Date	07-May-2022
	កាលបរិច្ឆេទកែប្រែចុងក្រោយ Last Revision Date	29-June-2023
	ទំព័រ Page 2 of 16	សំរាប់ប្រើប្រាស់ផ្ទៃក្នុងតែប៉ុណ្ណោះ For internal use only

	<ul style="list-style-type: none"> Transported in a sealed container at ambient temperature Keep the packaging closed after use. 	
ការប្រើប្រាស់ដែលបំរុង Intended use	<ul style="list-style-type: none"> Cooking with clean water for about 15 minutes before consumption or Grinding into flour for food preparation 	
អាយុកាលប្រើប្រាស់ Shelf-life	<ul style="list-style-type: none"> 1.5 years Minimum 24 Months Maximum (if delivery is warrantied granting that inventory is stored in a controlled environment with following storage conditions) 	
កំណត់សំគាល់ផ្សេងទៀត Other remarks (សូមភ្ជាប់ទំព័រឯកសារបន្ថែមបើ មាន - Attach relevant documents if any)	<p>References:</p> <ul style="list-style-type: none"> IR-QA-FO-30-Product-Shelf Life-List Microbiological test report Codex standard for rice, CODEX STAN 198-1995 Cambodian milled rice standard, CS 053: 2014-Rev.1 Recommended international code of practice general principles of food hygiene, CAC/RCP 1-1969, Rev.4- 2003 Code of practice for the prevention and reduction of mycotoxin contamination in cereals, CAC/RCP 51-2003 (Revision in 2014) East African standard, Milled rice specifications, EAS 128: 2011 United States standards for rice, USDA, 2009 EU maximum levels for certain contaminants in foodstuffs, EC 1881: 2006 CAMBODIA Milled Rice Standards, CS053:2014-Rev.1 CODEX GENERAL STANDARD FOR CONTAMINANTS AND TOXINS IN FOOD AND FEED, (CODEX STAN 193-1995), Adopted 1995; Revised 1997, 2006, 2008, 2009; Amended 2009 	
រៀបចំដោយ Prepared by	ផ្ទៀងផ្ទាត់ដោយ Verified by	អនុញ្ញាតដោយ Approved by
 QC	 QMS	 CEO




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	ចំណងជើង/ Title	ទំរង់បញ្ជាក់លក្ខណៈវត្ថុធាតុ Material Specifications Form
	កូដឯកសារ/ Document No.	IR-QC-FO-12
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	កាលបរិច្ឆេទចេញ Issue Date	07-May-2022
	កាលបរិច្ឆេទកែប្រែចុងក្រោយ Last Revision Date	29-June-2023
	ទំព័រ Page 3 of 16	សំរាប់ប្រើប្រាស់ផ្ទៃក្នុងតែប៉ុណ្ណោះ For internal use only

វត្ថុធាតុ/ Material:	Organic Semi-milled Long Grain Rice, Pure Cambodia Jasmine (Organic Phka Rumduol Cambodian Semi-milled Jasmine Rice)
ចំណាត់ក្រុម/ Category	Finished Product
ការបរិយាយពីវត្ថុធាតុ Description	<ul style="list-style-type: none"> Taste: fragrant, clean taste Texture: soft and slightly sticky Varieties: Long Grain , Fragrant Rice, and Jasmine Rice Polished or Unpolished Composition: 100% of organic semi-milled rice General specifications: upon buyer's requirements
លក្ខណៈសុវត្ថិភាពអាហារ (ទាក់ទងសុវត្ថិភាពអាហារ) Specifications (Food safety related characteristics)	<ul style="list-style-type: none"> Dry product (milled rice) Inorganic Arsenic (<0.25mg/kg) Cadmium (<0.4mg/kg) Pb (lead) (<0.2mg/kg) Aflatoxin B1: Not detectable (mg/kg) Aflatoxin B1 B2 G1 G2: Not detectable (mg/kg) Ochratoxin A: Not detectable (mg/kg) Gluten : Free, Not detectable (mg/kg) Purity: 92% Moisture: 14% max Broken rice 5% (Basic <=4.8mm) Red kernel 1% Damage kernel 1% Yellow kernel 1% Chalky kernel (include Glutinous) 4% max, Glutinous rice 0.4% max Foreign matter 0.1% max, Paddy: 0 grain/Kg (Usually Nil) Milling Degree: well milled and DP Alive/dead insects: NIL Crop: 2022/2023 Non-GMO Group of Organochlorine pesticides residues (Follow COA test report) Group of Organophosphorus pesticides residues (Follow COA test report) Total plate count (CFU/100g): 10² Max. Yeast (per g.): 10² Max. Molds (per g): 10² Max. Bacillus cereus (per 25g): Not detectable Salmonella (per 25g): Not detectable E-coli (per g): Not detectable <p>*Note: parameters and criterias can follow customer's legal requirement and importing countries</p>
មានធាតុបង្កអាលែហ្ស៊ីយ៉ូទេ? Presence of allergens	<ul style="list-style-type: none"> None
លក្ខណៈសំគាល់នៃសំបក វេចខ្ចប់ និងផ្លាកសញ្ញា Packaging and labeling specifications	<ul style="list-style-type: none"> Packaging size: 0.5Kg, 1kg, 5kg, 25kg, 50kg and 1000kg, 1100kg, 1110 kg Vacuum packed in food grade PE bag, and paper belly band with pack size 0.5kg, 1kg Packaging type: Food grade Basic content on label: Name of product, Product origin, Trade mark (if any), Net weight, Type Grade, Name and address of producer or distributor, Lot number and Best Before, Instruction for use, storage conditions and other information upon customer's requirements



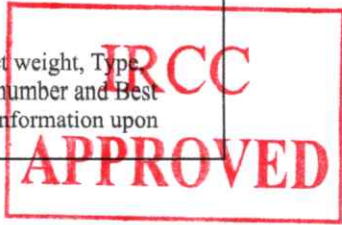
	ចំណងជើង/ Title	ទំរង់បញ្ជាក់លក្ខណៈវត្ថុធាតុ Material Specifications Form
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	កាលបរិច្ឆេទកែប្រែចុងក្រោយ Last Revision Date	29-June-2023
	ទំព័រ Page 4 of 16	សំរាប់ប្រើប្រាស់ផ្ទៃក្នុងតែប៉ុណ្ណោះ For internal use only

លក្ខខណ្ឌរក្សាទុកដាក់ Storage conditions	<ul style="list-style-type: none"> Keep in a clean and dry place with appropriate aeration at ambient temperature Transported in a sealed container at ambient temperature Keep the packaging closed after use. No condensation under any condition Units/parts are not exposed to direct sunlight 	
ការប្រើប្រាស់ដែលបំរុង Intended use	<ul style="list-style-type: none"> Cooking with clean water for about 15 minutes before consumption or Grinding into flour for food preparation 	
អាយុកាលប្រើប្រាស់ Shelf-life	<ul style="list-style-type: none"> 1.5 years Minimum 24 Months Maximum (if delivery is warrantied granting that inventory is stored in a controlled environment with following storage conditions) 	
កំណត់សំគាល់ផ្សេងទៀត Other remarks (សូមភ្ជាប់ទំព័រឯកសារបន្ថែមបើ មាន - Attach relevant documents if any)	References: <ul style="list-style-type: none"> IR-QA-FO-30-Product-Shelf Life-List Microbiological test report Codex standard for rice, CODEX STAN 198-1995 Cambodian milled rice standard, CS 053: 2014-Rev.1 Recommended international code of practice general principles of food hygiene, CAC/RCP 1-1969, Rev.4- 2003 Code of practice for the prevention and reduction of mycotoxin contamination in cereals, CAC/RCP 51-2003 (Revision in 2014) East African standard, Milled rice specifications, EAS 128: 2011 United States standards for rice, USDA, 2009 EU maximum levels for certain contaminants in foodstuffs, EC 1881: 2006 CAMBODIA Milled Rice Standards, CS053:2014-Rev.1 CODEX GENERAL STANDARD FOR CONTAMINANTS AND TOXINS IN FOOD AND FEED,(CODEX STAN 193-1995), Adopted 1995; Revised 1997, 2006, 2008, 2009; Amended 2009 	
រៀបចំដោយ Prepared by	ផ្ទៀងផ្ទាត់ដោយ Verified by	អនុញ្ញាតដោយ Approved by
 QC	 QMS	 CEO

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	ចំណងជើង/ Title	ទម្រង់បញ្ជាក់លក្ខណៈវត្ថុធាតុ Material Specifications Form
	កូដឯកសារ/ Document No.	IR-QC-FO-12
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	កាលបរិច្ឆេទចេញ Issue Date	07-May-2022
	កាលបរិច្ឆេទកែប្រែចុងក្រោយ Last Revision Date	29-June-2023
	ទំព័រ Page 5 of 16	សំរាប់ប្រើប្រាស់ផ្ទៃក្នុងតែប៉ុណ្ណោះ For internal use only

វត្ថុធាតុ/ Material:	Organic Brown Long Grain Rice, Pure Cambodia Jasmine (Organic Phka Romdoul Cambodian Brown Jasmine Rice)
ចំណាត់ថ្នាក់/ Category	Finished Product
ការបរិយាយពីវត្ថុធាតុ Description	<ul style="list-style-type: none"> • Taste: Mildly nutty, fragrant and savory • Texture: More Chewy than white whilst still light and slightly sticky • Varieties: Organic Jasmine rice • Whole grain rice (non-polished rice) • Composition: 100% of organic brown rice • General specifications: upon buyer's requirements
លក្ខណៈសុវត្ថិភាព (ទាក់ទងនឹងសុវត្ថិភាពអាហារ) Specifications (Food safety related characteristics)	<ul style="list-style-type: none"> • Dry product (milled rice) • Inorganic Arsenic (<0.25mg/kg) • Cadmium (<0.4mg/kg) • Pb (lead) (<0.2mg/kg) • Aflatoxin B1: Not detectable (mg/kg) • Aflatoxin B1 B2 G1 G2: Not detectable (mg/kg) • Ochratoxin A: Not detectable (mg/kg) • Gluten : Free, Not detectable (mg/kg) • Purity: 92% • Moisture: 14% max • Broken rice 5% (Basic <=4.8mm) • Red kernel 1% • Damage kernel 1% • Yellow kernel 1% • Chalky kernel (include Glutinous) 4% max, • Glutinous rice 0.4% max • Foreign matter 0.1% max, • Paddy: 0 grain/Kg (Usually Nil) • Milling Degree: well milled and DP • Alive/dead insects: NIL • Crop: 2022/2023 • Non-GMO • Group of Organochlorine pesticides residues (Follow COA test report) • Group of Organophosphorus pesticides residues (Follow COA test report) • Total plate count (CFU/100g): 10² Max. • Yeast (per g.): 10² Max. • Molds (per g): 10² Max. • Bacillus cereus (per 25g): Not detectable • Salmonella (per 25g): Not detectable • E-coli (per g): Not detectable <p>*Note: parameters and criterias can follow customer's legal requirement and importing countries</p>
មានធាតុបង្កអាលែហ្ស៊ីយ៉ូទេ? Presence of allergens	<ul style="list-style-type: none"> • None
លក្ខណៈសំគាល់នៃសំបក វេចខ្ចប់ និងផ្លាកសញ្ញា Packaging and labeling specifications	<ul style="list-style-type: none"> • Packaging size: 0.5Kg, 1kg, 5kg, 25kg, 50kg and 1000kg, 1100kg, 1110 kg • Vacuum packed in food grade PE bag, and paper belly band with pack size 0.5kg, 1kg • Packaging type: Food grade • Basic content on label: Name of product, Product origin, Trade mark (if any), Net weight, Type, Grade, Name and address of producer or distributor, Lot number and Best Before, Instruction for use, storage conditions and other information upon customer's requirements





ចំណងជើង/ Title	ទំនើបញ្ជាក់លក្ខណៈវត្ថុធាតុ Material Specifications Form
កូដឯកសារ/ Document No.	IR-QC-FO-12
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កាលបរិច្ឆេទចេញ Issue Date	07-May-2022
កាលបរិច្ឆេទកែប្រែចុងក្រោយ Last Revision Date	29-June-2023
ទំព័រ Page 6 of 16	សំរាប់ប្រើប្រាស់ផ្ទៃក្នុងតែប៉ុណ្ណោះ For internal use only

លក្ខខណ្ឌរក្សាទុកដាក់ Storage conditions	<ul style="list-style-type: none">• Keep in a clean and dry place with appropriate aeration at ambient temperature• Transported in a sealed container at ambient temperature• Keep the packaging closed after use.• No condensation under any condition• Units/parts are not exposed to direct sunlight	
ការប្រើប្រាស់ដែលបំរុង Intended use	<ul style="list-style-type: none">• Cooking with clean water for about 15 minutes before consumption or• Grinding into flour for food preparation	
អាយុកាលប្រើប្រាស់ Shelf-life	<ul style="list-style-type: none">• 1.5 years Minimum• 24 Months Maximum (if delivery is warrantied granting that inventory is stored in a controlled environment with following storage conditions)	
កំណត់សំគាល់ផ្សេងទៀត Other remarks (សូមភ្ជាប់ទំព័រឯកសារបន្ថែមបើ មាន - Attach relevant documents if any)	References: <ul style="list-style-type: none">• IR-QA-FO-30-Product-Shelf Life-List• Microbiological test report• Codex standard for rice, CODEX STAN 198-1995• Cambodian milled rice standard, CS 053: 2014-Rev.1• Recommended international code of practice general principles of food hygiene, CAC/RCP 1-1969, Rev.4- 2003• Code of practice for the prevention and reduction of mycotoxin contamination in cereals, CAC/RCP 51-2003 (Revision in 2014)• East African standard, Milled rice specifications, EAS 128: 2011• United States standards for rice, USDA, 2009• EU maximum levels for certain contaminants in foodstuffs, EC 1881: 2006• CAMBODIA Milled Rice Standards, CS053:2014-Rev.1• CODEX GENERAL STANDARD FOR CONTAMINANTS AND TOXINS IN FOOD AND FEED,(CODEX STAN 193-1995), Adopted 1995; Revised 1997, 2006, 2008, 2009; Amended 2009	
រៀបចំដោយ Prepared by	ផ្ទៀងផ្ទាត់ដោយ Verified by	អនុញ្ញាតដោយ Approved by
 QC	 QMS	 CEO

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ចំណងជើង/ Title	ទំរង់បញ្ជាក់លក្ខណៈវត្ថុធាតុ Material Specifications Form
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វត្ថុធាតុ/ Material:	Organic Wholegrain Rice Cakes, Simply Brown Jasmine rice (Organic Brown Rice cake)
ចំណាត់ក្រុម/ Category	Finished Product / Ready to eat/ Snack product
ការបរិយាយពីវត្ថុធាតុ Description	<ul style="list-style-type: none"> Varieties: Organic Brown rice, Portable water Composition: 100% of White Rice General specifications: Appearance: circle shape,
លក្ខណៈសុវត្ថិភាពអាហារ (ទាក់ទងនឹងសុវត្ថិភាពអាហារ) Specifications (Food safety related characteristics)	<ul style="list-style-type: none"> Dry product Inorganic Arsenic (<0.25mg/kg) Cadmium (<0.4mg/kg) Pb (lead) (<0.2mg/kg) Aflatoxin B1: Not detectable (mg/kg) Aflatoxin B1 B2 G1 G2: Not detectable (mg/kg) Ochratoxin A: Not detectable (mg/kg) Gluten : Free, Not detectable (mg/kg) Moisture: 5% max Non-GMO Group of Organochlorine pesticides residues (Follow COA test report) Group of Organophosphorus pesticides residues (Follow COA test report) Total plate count (CFU/100g): 10² Max. Yeast (per g.): 10² Max. Molds (per g): 10² Max. Bacillus cereus (per 25g): Not detectable Salmonella (per 25g): Not detectable E-coli (per g): Not detectable <p>*Note: parameters and criterias can follow customer's legal requirement and importing countries</p>
មានធាតុបង្កអាលែហ្ស៊ីនឬទេ? Presence of allergens	<ul style="list-style-type: none"> None
លក្ខណៈសំគាល់នៃសំបក ផ្ទៃខ្ទប់ និងផ្ទាំងសញ្ញា Packaging and labeling specifications	<ul style="list-style-type: none"> Packaging: Use PE as 1st packaging General: Has the Ibis logo on the center of the front bag. EOS & NOP certificate at front box. Basic content on label: Name of product, Product origin, Trade mark (if any), Net weight, Type, Grade, Name and address of producer or distributor, Lot number and Best Before, instruction for use, storage conditions and other information upon customer's requirements
លក្ខខណ្ឌរក្សាទុកដាក់ Storage conditions	<ul style="list-style-type: none"> Keep in a clean and dry place with appropriate aeration at ambient temperature Transported in a sealed container at ambient temperature Keep the packaging closed after use. No condensation under any condition Units/parts are not exposed to direct sunlight
ការប្រើប្រាស់ដែលបំរុង Intended use	<ul style="list-style-type: none"> Directly Consume
អាយុកាលប្រើប្រាស់ Shelf-life	<ul style="list-style-type: none"> 9 Months



	ចំណងជើង/ Title	ទំរង់បញ្ជាក់លក្ខណៈវត្ថុធាតុ Material Specifications Form
	កូដឯកសារ/ Document No.	IR-QC-FO-12
	ឯកសារច្បាប់ទី/ Version No.	01
	កាលបរិច្ឆេទចេញ Issue Date	07-May-2022
	កាលបរិច្ឆេទកែប្រែចុងក្រោយ Last Revision Date	29-June-2023
	ទំព័រ Page 8 of 16	សំរាប់ប្រើប្រាស់ផ្ទៃក្នុងតែប៉ុណ្ណោះ For internal use only

កំណត់សម្គាល់ផ្សេងទៀត Other remarks (សូមភ្ជាប់ទំព័រឯកសារបន្ថែមបើ មាន - Attach relevant documents if any)	References: <ul style="list-style-type: none"> • IR-QA-FO-30-Product-Shelf Life-List • Microbiological test report • EC No 1881/2006 of 19 December 2006, Rev. 2022, setting maximum levels for certain contaminants in foodstuffs • Compendium of Microbiological Criteria for Food, Food Standard Australia New Zealand, March 2022 	
រៀបចំដោយ Prepared by	ផ្ទៀងផ្ទាត់ដោយ Verified by	អនុញ្ញាតដោយ Approved by
 QC	 QMS	 CEO

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ចំណងជើង/ Title	ទំរង់បញ្ជាក់លក្ខណៈវត្ថុធាតុ Material Specifications Form
កូដឯកសារ/ Document No.	IR-QC-FO-12
ឯកសារច្បាប់ទី/ Version No.	01
កាលបរិច្ឆេទចេញ Issue Date	07-May-2022
កាលបរិច្ឆេទកែប្រែចុងក្រោយ Last Revision Date	29-June-2023
ទំព័រ Page 9 of 16	សំរាប់ប្រើប្រាស់ផ្ទៃក្នុងតែប៉ុណ្ណោះ For internal use only

វត្ថុធាតុ/ Material:	Organic Wholegrain Rice Cakes with Kep Sea Salt and Kampot Pepper (Brown rice cake salt and pepper)
ចំណាត់ក្រុម/ Category	Finished Product/Snack food/ Ready to eat
ការបរិយាយពីវត្ថុធាតុ Description	<ul style="list-style-type: none"> Varieties: Organic Brown Rice, Organic Kampot Pepper, Kampot Salt, Potable Water Little spicy and salty General specifications: Appearance: circle shape,
លក្ខណៈស្តង់ដារ (ទាក់ទងសុវត្ថិភាពអាហារ) Specifications (Food safety related characteristics)	<ul style="list-style-type: none"> Dry product Inorganic Arsenic (<0.25mg/kg) Cadmium (<0.4mg/kg) Pb (lead) (<0.2mg/kg) Aflatoxin B1: Not detectable (mg/kg) Aflatoxin B1 B2 G1 G2: Not detectable (mg/kg) Ochratoxin A: Not detectable (mg/kg) Gluten : Free, Not detectable (mg/kg) Moisture: 5% max Non-GMO Group of Organochlorine pesticides residues (Follow COA test report) Group of Organophosphorus pesticides residues (Follow COA test report) Total plate count (CFU/100g): 10² Max. Yeast (per g.): 10² Max. Molds (per g): 10² Max. Bacillus cereus (per 25g): Not detectable Salmonella (per 25g): Not detectable E-coli (per g): Not detectable <p>*Note: parameters and criterias can follow customer's legal requirement and importing countries</p>
មានធាតុបង្កអាលែហ្សែនឬទេ? Presence of allergens	<ul style="list-style-type: none"> None
លក្ខណៈសំគាល់នៃសំបក វេចខ្ចប់ និងផ្លាកសញ្ញា Packaging and labeling specifications	<ul style="list-style-type: none"> Packaging size: 130g Use PE as 1st packaging General: Has the Ibis logo on the center of the front bag. EOS & NOP certificate at front box. Basic content on label: Name of product, Product origin, Trade mark (if any), Net weight, Type, Grade, Name and address of producer or distributor, Lot number and Best Before, instruction for use, storage conditions and other information upon customer's requirements
លក្ខខណ្ឌរក្សាទុកដាក់ Storage conditions	<ul style="list-style-type: none"> Keep in a clean and dry place with appropriate aeration at ambient temperature Transported in a sealed container at ambient temperature Keep the packaging closed after use. No condensation under any condition Units/parts are not exposed to direct sunlight
ការប្រើប្រាស់ដែលបំរុង Intended use	<ul style="list-style-type: none"> Directly Consume
អាយុកាលប្រើប្រាស់ Shelf-life	<ul style="list-style-type: none"> 9 Months



	ចំណងជើង/ Title	ទំនងបញ្ជាក់លក្ខណៈវត្ថុធាតុ Material Specifications Form
	កូដឯកសារ/ Document No.	IR-QC-FO-12
	ឯកសារច្បាប់ទី/ Version No.	01
	កាលបរិច្ឆេទចេញ Issue Date	07-May-2022
	កាលបរិច្ឆេទកែប្រែចុងក្រោយ Last Revision Date	29-June-2023
	ទំព័រ Page 10 of 16	សំរាប់ប្រើប្រាស់ផ្ទៃក្នុងតែប៉ុណ្ណោះ For internal use only

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រៀបចំដោយ Prepared by	ផ្ទៀងផ្ទាត់ដោយ Verified by	អនុញ្ញាតដោយ Approved by
 QC	 QMS	 CEO



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	ចំណងជើង/ Title	ទំរង់បញ្ជាក់លក្ខណៈវត្ថុធាតុ Material Specifications Form
	កូដឯកសារ/ Document No.	IR-QC-FO-12
	ឯកសារច្បាប់ទី/ Version No.	01
	កាលបរិច្ឆេទចេញ Issue Date	07-May-2022
	កាលបរិច្ឆេទកែប្រែចុងក្រោយ Last Revision Date	29-June-2023
	ទំព័រ Page 11 of 16	សំរាប់ប្រើប្រាស់ផ្ទៃក្នុងតែប៉ុណ្ណោះ For internal use only

វត្ថុធាតុ/ Material:	Organic Wholegrain Rice Cakes with Kep Sea Salt
ចំណាត់ក្រុម/ Category	Finished Product/Snack food/ Ready to eat
ការបរិយាយពីវត្ថុធាតុ Description	<ul style="list-style-type: none"> Varieties: Organic Brown Rice, Kep Sea Salt, Potable Water Little salty General specifications: Appearance: circle shape,
លក្ខណៈសុវត្ថិភាពអាហារ (ទាក់ទងនឹងសុវត្ថិភាពអាហារ) Specifications (Food safety related characteristics)	<ul style="list-style-type: none"> Dry product Inorganic Arsenic (<0.25mg/kg) Cadmium (<0.4mg/kg) Pb (lead) (<0.2mg/kg) Aflatoxin B1: Not detectable (mg/kg) Aflatoxin B1 B2 G1 G2: Not detectable (mg/kg) Ochratoxin A: Not detectable (mg/kg) Gluten : Free, Not detectable (mg/kg) Moisture: 5% max Non-GMO Group of Organochlorine pesticides residues (Follow COA test report) Group of Organophosphorus pesticides residues (Follow COA test report) Total plate count (CFU/100g): 10² Max. Yeast (per g.): 10² Max. Molds (per g): 10² Max. Bacillus cereus (per 25g): Not detectable Salmonella (per 25g): Not detectable E-coli (per g): Not detectable <p>*Note: parameters and criterias can follow customer's legal requirement and importing countries</p>
មានធាតុបង្កអាលែហ្ស៊ីនទេ? Presence of allergens	<ul style="list-style-type: none"> None
លក្ខណៈសំគាល់នៃសំបក វេចខ្ចប់ និងផ្ទាំងកសិណ្ឌ Packaging and labeling specifications	<ul style="list-style-type: none"> Packaging size: 130g Use PE as 1st packaging General: Has the Ibis logo on the center of the front bag. EOS & NOP certificate at front box. Basic content on label: Name of product, Product origin, Trade mark (if any), Net weight, Type, Grade, Name and address of producer or distributor, Lot number and Best Before, instruction for use, storage conditions and other information upon customer's requirements
លក្ខខណ្ឌរក្សាទុកដាក់ Storage conditions	<ul style="list-style-type: none"> Keep in a clean and dry place with appropriate aeration at ambient temperature Transported in a sealed container at ambient temperature Keep the packaging closed after use. No condensation under any condition Units/parts are not exposed to direct sunlight
ការប្រើប្រាស់ដែលបំរុង Intended use	<ul style="list-style-type: none"> Directly Consume
អាយុកាលប្រើប្រាស់ Shelf-life	<ul style="list-style-type: none"> 9 Months

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	ចំណងជើង/ Title	ទំរង់បញ្ជាក់លក្ខណៈវត្ថុធាតុ Material Specifications Form
	កូដឯកសារ/ Document No.	IR-QC-FO-12
	ឯកសារច្បាប់ទី/ Version No.	01
	កាលបរិច្ឆេទចេញ Issue Date	07-May-2022
	កាលបរិច្ឆេទកែប្រែចុងក្រោយ Last Revision Date	29-June-2023
	ទំព័រ Page 12 of 16	សំរាប់ប្រើប្រាស់ផ្ទៃក្នុងតែប៉ុណ្ណោះ For internal use only

កំណត់សម្គាល់ផ្សេងទៀត Other remarks (សូមភ្ជាប់ទំព័រឯកសារបន្ថែមបើ មាន - Attach relevant documents if any)	References: <ul style="list-style-type: none"> • IR-QA-FO-30-Product-Shelf Life-List • Microbiological test report • EC No 1881/2006 of 19 December 2006, Rev. 2022, setting maximum levels for certain contaminants in foodstuffs • Compendium of Microbiological Criteria for Food, Food Standard Australia New Zealand, March 2022 	
រៀបចំដោយ Prepared by	ផ្ទៀងផ្ទាត់ដោយ Verified by	អនុញ្ញាតដោយ Approved by
 QC	 QMS	 CEO




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	ចំណងជើង/ Title	ទំងន់បញ្ជាក់លក្ខណៈវត្ថុធាតុ Material Specifications Form
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	កាលបរិច្ឆេទចេញ Issue Date	07-May-2022
	កាលបរិច្ឆេទកែប្រែចុងក្រោយ Last Revision Date	29-June-2023
	ទំព័រ Page 13 of 16	សំរាប់ប្រើប្រាស់ផ្ទៃក្នុងតែប៉ុណ្ណោះ For internal use only

វត្ថុធាតុ/ Material:	Wholegrain rice pops sweetened with palm sugar (Organic brown rice cereal)
ចំណាត់ក្រុម/ Category	Finished Product/Snack product/ ready to eat
ការបរិយាយពីវត្ថុធាតុ Description	<ul style="list-style-type: none"> Varieties: Organic semi-brown rice, Organic palm sugar Appearance: small oval shape
លក្ខណៈសុវត្ថិភាពអាហារ (ទាក់ទងសុវត្ថិភាពអាហារ) Specifications (Food safety related characteristics)	<ul style="list-style-type: none"> Dry product Inorganic Arsenic (<0.25mg/kg) Cadmium (<0.4mg/kg) Pb (lead) (<0.2mg/kg) Aflatoxin B1: Not detectable (mg/kg) Aflatoxin B1 B2 G1 G2: Not detectable (mg/kg) Ochratoxin A: Not detectable (mg/kg) Gluten : Free, Not detectable (mg/kg) Moisture: 5% max Non-GMO Group of Organochlorine pesticides residues (Follow COA test report) Group of Organophosphorus pesticides residues (Follow COA test report) Total plate count (CFU/100g): 10² Max. Yeast (per g.): 10² Max. Molds (per g): 10² Max. Bacillus cereus (per 25g): Not detectable Salmonella (per 25g): Not detectable E-coli (per g): Not detectable <p>*Note: parameters and criterias can follow customer's legal requirement and importing countries</p>
មានធាតុបង្កអាលែហ្ស៊ីឬទេ? Presence of allergens	<ul style="list-style-type: none"> None
លក្ខណៈសំគាល់នៃសំបក វេចខ្ចប់ និងផ្ទាំងសញ្ញា Packaging and labeling specifications	<ul style="list-style-type: none"> Packaging size: 275g Use poly bag as 1st packaging and Paper box for 2nd Packaging PE bag sealed and Box sealed. Basic content on label: Name of product, Product origin, Trade mark (if any), Net weight, Type, Grade, Name and address of producer or distributor, Milling date and date of expiry, Lot number, instruction for use, storage conditions and other information upon customer's requirements
លក្ខខណ្ឌរក្សាទុកដាក់ Storage conditions	<ul style="list-style-type: none"> Keep in a clean and dry place with appropriate aeration at ambient temperature Transported in a sealed container at ambient temperature Keep the packaging closed after use. No condensation under any condition Units/parts are not exposed to direct sunlight
ការប្រើប្រាស់ដែលបំរុង Intended use	<ul style="list-style-type: none"> Ready to eat snack Can be eat with milk
អាយុកាលប្រើប្រាស់ Shelf-life	<ul style="list-style-type: none"> 12 Months



	ចំណងជើង/ Title	ទំរង់បញ្ជាក់លក្ខណៈវត្ថុធាតុ Material Specifications Form
	កូដឯកសារ/ Document No.	IR-QC-FO-12
	ឯកសារច្បាប់ទី/ Version No.	01
	កាលបរិច្ឆេទចេញ Issue Date	07-May-2022
	កាលបរិច្ឆេទកែប្រែចុងក្រោយ Last Revision Date	29-June-2023
	ទំព័រ Page 14 of 16	សំរាប់ប្រើប្រាស់ផ្ទៃក្នុងតែប៉ុណ្ណោះ For internal use only

កំណត់សម្គាល់ផ្សេងទៀត Other remarks (សូមភ្ជាប់ទំព័រឯកសារបន្ថែមបើមាន - Attach relevant documents if any)	References: <ul style="list-style-type: none"> • IR-QA-FO-30-Product-Shelf Life-List • Microbiological test report • EC No 1881/2006 of 19 December 2006, Rev. 2022, setting maximum levels for certain contaminants in foodstuffs • Compendium of Microbiological Criteria for Food, Food Standard Australia New Zealand, March 2022 	
រៀបចំដោយ Prepared by	ផ្ទៀងផ្ទាត់ដោយ Verified by	អនុញ្ញាតដោយ Approved by
 QC	 QMS	 CEO

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	ចំណងជើង/ Title	ទំនើបញ្ជាក់លក្ខណៈវត្ថុធាតុ Material Specifications Form
	កូដឯកសារ/ Document No.	IR-QC-FO-12
	ឯកសារច្បាប់ទី/ Version No.	01
	កាលបរិច្ឆេទចេញ Issue Date	07-May-2022
	កាលបរិច្ឆេទកែប្រែចុងក្រោយ Last Revision Date	29-June-2023
	ទំព័រ Page 15 of 16	សំរាប់ប្រើប្រាស់ផ្ទៃក្នុងតែប៉ុណ្ណោះ For internal use only

វត្ថុធាតុ/ Material:	Organic Wholegrain Rice Pops
ចំណាត់ក្រុម/ Category	Finished Product/Snack product/ ready to eat
ការបរិយាយពីវត្ថុធាតុ Description	<ul style="list-style-type: none"> Varieties: Organic semi-brown rice and brown rice Appearance: small oval shape
លក្ខណៈសុវត្ថិភាពអាហារ (ទាក់ទងសុវត្ថិភាពអាហារ) Specifications (Food safety related characteristics)	<ul style="list-style-type: none"> Dry product Inorganic Arsenic (<0.25mg/kg) Cadmium (<0.4mg/kg) Pb (lead) (<0.2mg/kg) Aflatoxin B1: Not detectable (mg/kg) Aflatoxin B1 B2 G1 G2: Not detectable (mg/kg) Ochratoxin A: Not detectable (mg/kg) Gluten : Free, Not detectable (mg/kg) Moisture: 5% max Non-GMO Group of Organochlorine pesticides residues (Follow COA test report) Group of Organophosphorus pesticides residues (Follow COA test report) Total plate count (CFU/100g): 10² Max. Yeast (per g.): 10² Max. Molds (per g): 10² Max. Bacillus cereus (per 25g): Not detectable Salmonella (per 25g): Not detectable E-coli (per g): Not detectable <p>*Note: parameters and criterias can follow customer's legal requirement and importing countries</p>
មានធាតុបង្កអាឡេហ្ស៊ី ឬទេ? Presence of allergens	<ul style="list-style-type: none"> None
លក្ខណៈសំគាល់នៃសំបក វេចខ្ចប់ និងផ្ទាំងសញ្ញា Packaging and labeling specifications	<ul style="list-style-type: none"> Packaging size: 275g Use poly bag as 1st packaging and Paper box for 2nd Packaging PE bag sealed and Box sealed. Basic content on label: Name of product, Product origin, Trade mark (if any), Net weight, Type, Grade, Name and address of producer or distributor, Milling date and date of expiry, Lot number, instruction for use, storage conditions and other information upon customer's requirements
លក្ខខណ្ឌរក្សាទុកជាក់ Storage conditions	<ul style="list-style-type: none"> Keep in a clean and dry place with appropriate aeration at ambient temperature Transported in a sealed container at ambient temperature Keep the packaging closed after use. No condensation under any condition Units/parts are not exposed to direct sunlight
ការប្រើប្រាស់ដែលបំរុង Intended use	<ul style="list-style-type: none"> Ready to eat snack Can be eat with milk
អាយុកាលប្រើប្រាស់ Shelf-life	<ul style="list-style-type: none"> 12 Months
កំណត់សំគាល់ផ្សេងទៀត Other remarks (សូមភ្ជាប់ទំព័រឯកសារបន្ថែមបើមាន - Attach relevant documents if any)	<p>References:</p> <ul style="list-style-type: none"> IR-QA-FO-30-Product-Shelf Life-List Microbiological test report EC No 1881/2006 of 19 December 2006, Rev. 2022, setting maximum levels for certain contaminants in foodstuffs



	ចំណងជើង/ Title	ទំនើបញ្ជាក់លក្ខណៈវត្ថុធាតុ Material Specifications Form
	កូដឯកសារ/ Document No.	IR-QC-FO-12
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	កាលបរិច្ឆេទចេញ Issue Date	07-May-2022
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	ទំព័រ Page 16 of 16	សំរាប់ប្រើប្រាស់ផ្ទៃក្នុងតែប៉ុណ្ណោះ For internal use only

<ul style="list-style-type: none"> Compendium of Microbiological Criteria for Food, Food Standard Australia New Zealand, March 2022 		
រៀបចំដោយ Prepared by	ផ្ទៀងផ្ទាត់ដោយ Verified by	អនុញ្ញាតដោយ Approved by
 QC	 QMS	 CEO

IRCC
APPROVED