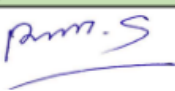




ទំរង់បញ្ជាក់លក្ខណៈវត្ថុធាតុ
Finished Product Specification

Code: IR-QA-FO-61
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វត្ថុធាតុ/ Material:	Bean & Rice Angle - Kep sea salt and kempot pepper																																																																														
ចំណាត់ក្រុម / Category	Finished Product / Ready to eat/ Snack product/Bean & Rice Angle																																																																														
សមាសភាព (ឧ. វត្ថុធាតុដើម គ្រឿងផ្សំ អាឡែហ្ស៊ី រូបមន្ត) Composition (e.g. raw materials, ingredients, allergens, recipe)	Organic Brown Rice, Organic organic red bean, and Kep Sea salt, kempot pepper																																																																														
ការបរិយាយពីវត្ថុធាតុ / Description	• Varieties: Organic brown jasmine rice, and Organic red bean • Composition: 75% of brown rice and 25% red bean • Appearance: Angle shape																																																																														
លក្ខណៈស្តង់ដារ (ទាក់ទងសុវត្ថិភាពអាហារ) Specifications (Food safety and quality related characteristics)	<table><tr><th colspan="3">Safety</th></tr><tr><th>No</th><th>Item</th><th>Specification</th></tr><tr><th colspan="3">Microbiology</th></tr><tr><td>1</td><td>Total plate count (TPC)</td><td>$\leq 1 \times 10^4$ CFU/g</td></tr><tr><td>2</td><td>Yeast</td><td>$\leq 5 \times 10$ CFU/g</td></tr><tr><td>3</td><td>Mold</td><td>$\leq 5 \times 10$ CFU/g</td></tr><tr><td>4</td><td>Listeria monocytogenes</td><td>$< 1 \times 10^2$ CFU/g</td></tr><tr><td>5</td><td>E.coli</td><td>$\leq 1 \times 10^2$ CFU/g</td></tr><tr><td>6</td><td>Coliform</td><td>$\leq 1 \times 10^2$ CFU/g</td></tr><tr><td>7</td><td>Bacillus cereus</td><td>$\leq 1 \times 10^2$ CFU/g</td></tr><tr><td>8</td><td>Cagulase-positive Staphylococci</td><td>$\leq 1 \times 10^2$ CFU/g</td></tr><tr><td>9</td><td>Salmonella Spp</td><td>Not detectable / 25g</td></tr><tr><th colspan="3">Chemical</th></tr><tr><td>1</td><td>Lead</td><td>$< 0.5\text{mg/kg}$</td></tr><tr><td>2</td><td>Arsenic</td><td>$< 0.5\text{mg/kg}$</td></tr><tr><td>3</td><td>Cadmium</td><td>$< 0.5\text{mg/kg}$</td></tr><tr><td>4</td><td>Mercury</td><td>$< 0.5\text{mg/kg}$</td></tr><tr><td>5</td><td>Antimony</td><td>$< 0.5\text{mg/kg}$</td></tr><tr><td>6</td><td>Sum of Aflatoxins B1, B2, G1, and G2</td><td>$< 4 \text{ mg/kg}$</td></tr><tr><td>7</td><td>Aflatoxins B1</td><td>$< 2 \text{ mg/kg}$</td></tr><tr><td>8</td><td>Ochratoxin A</td><td>$< 3 \text{ mg/kg}$</td></tr><tr><td>9</td><td>Sum of Fumonisin B1, B2</td><td>$< 800 \mu\text{g/kg}$</td></tr><tr><td>10</td><td>Deoxynivalenol</td><td>$< 500 \mu\text{g/kg}$</td></tr><tr><td>11</td><td>Zearalenone</td><td>$< 50 \mu\text{g/kg}$</td></tr><tr><th colspan="3">Allergen</th></tr><tr><td>1</td><td>Gluten Allergen</td><td>Not detectable / 25g</td></tr></table>	Safety			No	Item	Specification	Microbiology			1	Total plate count (TPC)	$\leq 1 \times 10^4$ CFU/g	2	Yeast	$\leq 5 \times 10$ CFU/g	3	Mold	$\leq 5 \times 10$ CFU/g	4	Listeria monocytogenes	$< 1 \times 10^2$ CFU/g	5	E.coli	$\leq 1 \times 10^2$ CFU/g	6	Coliform	$\leq 1 \times 10^2$ CFU/g	7	Bacillus cereus	$\leq 1 \times 10^2$ CFU/g	8	Cagulase-positive Staphylococci	$\leq 1 \times 10^2$ CFU/g	9	Salmonella Spp	Not detectable / 25g	Chemical			1	Lead	$< 0.5\text{mg/kg}$	2	Arsenic	$< 0.5\text{mg/kg}$	3	Cadmium	$< 0.5\text{mg/kg}$	4	Mercury	$< 0.5\text{mg/kg}$	5	Antimony	$< 0.5\text{mg/kg}$	6	Sum of Aflatoxins B1, B2, G1, and G2	$< 4 \text{ mg/kg}$	7	Aflatoxins B1	$< 2 \text{ mg/kg}$	8	Ochratoxin A	$< 3 \text{ mg/kg}$	9	Sum of Fumonisin B1, B2	$< 800 \mu\text{g/kg}$	10	Deoxynivalenol	$< 500 \mu\text{g/kg}$	11	Zearalenone	$< 50 \mu\text{g/kg}$	Allergen			1	Gluten Allergen	Not detectable / 25g
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រៀបចំដោយ Prepared by	ផ្ទៀងផ្ទាត់ដោយ Verified by	អនុញ្ញាតដោយ Approved by
 Name: Eam Raksa Position: QC Officer Date: 01-April-2026	 Name: Leng Phanit Position: QA & QC Manager Date: 01-April-2026	 Name: Sok Tetradet Position: Head of PQD Date: 01-April-2026



ទំនើបញ្ជាក់លក្ខណៈវត្ថុបញ្ចប់
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	<table><tr><th colspan="3">Quality</th></tr><tr><th>No</th><th>Item</th><th>Specification</th></tr><tr><td>1</td><td>Net Weight</td><td>120g , ±5g</td></tr><tr><td>2</td><td>Carton</td><td>10 packs</td></tr></table> *Note: parameters and criteria can follow the customer's legal requirements and those of importing countries	Quality			No	Item	Specification	1	Net Weight	120g , ±5g	2	Carton	10 packs
Quality													
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2	Carton	10 packs											
ការអប់រំនិងដំណើរការផលិត Treatment and Processing	Receiving brown rice and red beans→Mixing→Puffing →Packing → Sealing→Cartoning→Storage → Distribution												
លក្ខណៈសំគាល់នៃសំបក វេចខ្ចប់ និងផ្ទាំងសញ្ញា Packaging and labeling specifications	● Packaging: Use the MAP bag as 1st packaging, then seal ● General - That has the IBIS logo at the center of the front of the bag. - EOS & NOP certificate at the back of the bag. ● Essential content on the label: 120g - Brand Name - Product Type - Weight - Material - Certifications & Claims - Barcode - Storage Instruction - Ingredients - Nutritional Information - Importer & Manufacturer Details												
លក្ខខណ្ឌរក្សាទុកដាក់ Storage and distribution conditions	● 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	● Directly Consume												
អាយុកាលប្រើប្រាស់ / Shelf-life	● 14 Months												
កំណត់សំគាល់ផ្សេងទៀត / Other remarks (សូមភ្ជាប់ទំព័រឯកសារបន្ថែមបើមាន - Attach relevant documents if any)	<u>References:</u> ● Shelf-life evaluation reports based on ● Microbiological test reports ● Nutrition test report from Eurofine ● Chemical : Commission Regulation (EU) 2023/915 ● Microbiological : Regulation (EC) No 2073/2005												

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