

Specifications of Rice under Malys Angkor & Device

First Edition

CAMBODIA RICE FEDERATION

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SCOPE

This document summarizes the product specification (including packaging) required for Malys Angkor & Device.

(Procedures to apply for verification of compliance with these specifications are not described in this document but in separate documents part of the whole "MA" Certification mark rules and principles).

Compliance with these specifications is a required condition for the rice to be certified as "MA", but not a sufficient condition as the processors also needs to comply with quality management system requirements and legal requirements described in a separate document.

RICE PRODUCT SPECIFICATIONS

Eligible varieties:

Cambodian Premium Aromatic Rice wet-season photoperiod-sensitive rice varieties which of rice having a strong natural scent grown and harvested in Cambodia such as *Phka Rumduol*, *Phka Rumdeng*, *Phka Romeat*, and other *Cambodia Rice Federation (CRF)*'s authorized varieties.

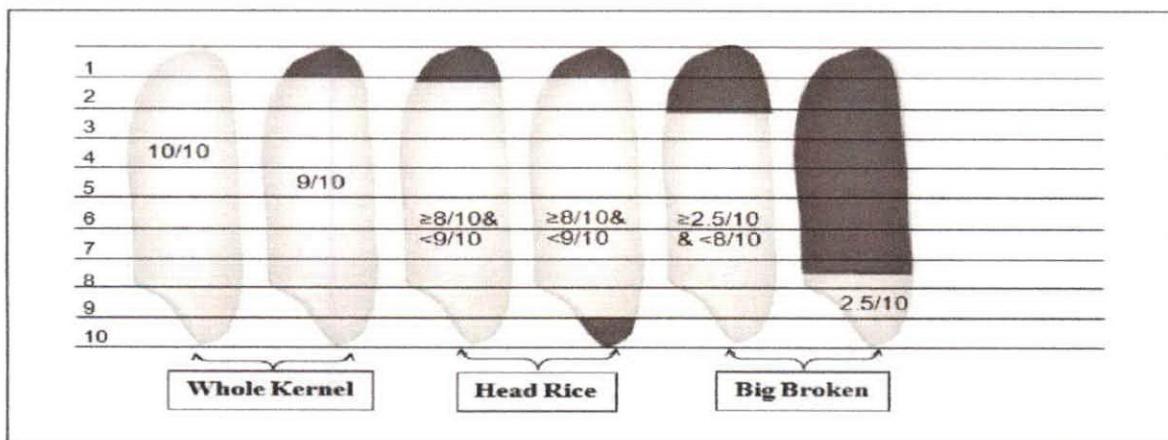
Table below summarizes rice specifications requirements for Malys Angkor & Device.

Grade	Classification of Grain Length (%)				Grain Composition (%)			Number of paddy rice Kg	Other Composition (%)	Number of all other types of rice kernel, not exceeding (%)				Milling Degree	Purity (%)
	ELG	LG	MG	SG	Whole kernel	Broken kernel	Small broken kernel			Damaged kernel	Red streaked kernel	Chalky kernel	Yellow kernel		
Certified Rice under Malys Angkor & Device	≥ 70	-	-	≤ 5	≥ 70	≤ 3	≤ 0.1	1	≤ 0.1	≤ 0.1	≤ 0.1	≤ 3.0	≤ 0.1	Extra Well Milled	≥ 92

DEFINITIONS

1. (ELG) Extra-long grain: rice kernel that is equal to or longer than 7 mm.
2. (LG) Long grain: rice kernel that is longer than 6.6 mm but shorter than 7 mm.
3. (MG) Medium grain: rice kernel that is longer than 6.2 mm but equal to or shorter than 6.6 mm.
4. (SG) Short grain: rice kernel that is shorter than 6.2 mm.
5. Chalky kernel: Rice kernel with opaque surface more than 5/10 of the whole kernel.
6. Red kernel: Whole or broken kernel of which more than 3/10 of its surface is red-colored.
7. Red streaked kernel: Whole kernel or part of it with red streaks covering at least 5/10 of the average length of the whole kernel.
8. 2-13 Yellow kernel: Whole or broken kernel that appears yellow if compared to the original features of any relevant variety.
9. Immature kernel: Rice kernel, appearing light green as a result of milling immature paddy rice.
10. Damaged kernel: Whole or part of kernel that is damaged or discolored due to heat, moisture, insects, fungi, or other factors.
11. 2-16 foreign matter: Substances or materials other than rice or paddy, such as soil, gravel, fragments of panicle, dirt, husk and insect.
12. 2-17 foreign odor: Smell that is not the natural scent of the specified variety.
13. Moisture content: Percentage of moisture of the rice kernel ≤ 14%
14. Extra well milled: Milled rice that has the entire husk, germ and bran layer removed.
15. Whole kernel: Milled rice with no cracked kernel and not shorter than 9/10 of the kernel. (Figure 2.25)
16. Head rice: Milled rice with a length equals to or more than 8/10 but shorter than the whole kernel.
17. Big broken: Fragment of the rice kernel, which is greater than 2.5 portions of whole kernel but shorter than head rice.
18. Small broken: Fragment of the rice kernel, which can pass through a sieve with round perforations of 1.75 mm in diameter.





16. Per cent: percentage by weight.

PACKING REQUIREMENTS

- The Rice shall be packaged in containers which will safeguard the hygienic, nutritional, technological, and organoleptic qualities of the food.
- The rice containers, including packaging material, shall be made of substances which are safe and suitable for their intended use. They should not impart any toxic substance or undesirable odour or flavour to the product.
- When the rice is packaged in sacks, these must be clean, sturdy, and strongly sewn or sealed.

LABELLING REQUIREMENTS

Each package shall bear legibly without misleading or deceptive statement as follows:

- a) Name of milled rice's product
 - b) Trade mark, if any
 - c) Net weight in gram or kilogram
 - d) Type
 - e) Grade
 - f) Name and address of producer or distributor
 - g) Milling date and date of expiry
 - h) Lot number
- i) CRF's certification mark logo (Malys Angkor & Device), strictly following the detailed instructions on how the "MA" should appear as described in a separate document.



SUMMARY REGULATION OF USE OF THE MALYS ANGKOR & Device “MA”

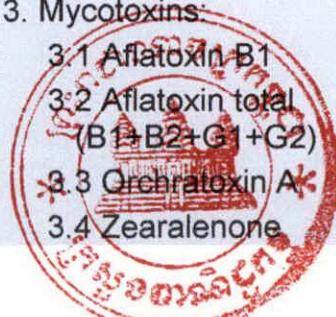
A. Management System - Related

Element	Frequency	Audit Sites / Areas	Evaluation Technique	Tools / Reference	Document to Prepare by the User
Pre-Qualification Check	Before proceeding to Certification (Initial and Renewal)	All sites defined by the applicant User	Can be done off-site or telephone interview by CRF to the User	1. Questionnaire 2. “MA” Pre-Qualification Checklist	1. Filled up Questionnaire 2. Permits, License, Clearance, Certificate or any Records as applicable based on “MA” Pre-Qualification Checklist
Initial Certification to “MA” Management System – Stage 1	One time (as part of the Application for “MA” Use)	All sites defined by the applicant “MA” User	3 rd Party Audit conducted by Certification Body accredited by CRF. Can be done on-site or off-site	3. “MA” Management system Guidelines; 4. Client Questionnaire; 5. Audit Plan 6. Checklists; 7. Nonconformity Report; 8. Audit Report	1. Documented Policy 2. Documented Objectives 3. “MA” Management System Manual 4. Procedures Required by the “MA” Guidelines 5. HACCP Plan 6. List of Applicable Regulations
Initial Certification to “MA” Management System – Stage 2	One time (as part of the Application for “MA” Use)	All sites defined by the applicant “MA” User	3 rd Party Audit conducted by Certification Body accredited by CRF. Must be done on site	1. Management System Guidelines; 2. Client Questionnaire; 3. Audit Plan 4. Checklists; 5. Nonconformity Report; 6. Audit Report	1. Documented Policy 2. Documented Objectives 3. “MA” Management System Manual 4. Procedures Required by the “MA” Guidelines 5. Procedures established by the User 6. HACCP Plan and Programs 7. Records of

					implementation of the "MA" Management System Guidelines
Renewal Audit	Yearly	All sites defined by the Brand User	3 rd Party Audit conducted by Certification Body accredited by CRF.	<ol style="list-style-type: none"> 1. "MA" Management System Guidelines; 2. Client Questionnaire; 3. Audit Plan 4. Checklists; 5. Nonconformity Report; 6. Audit Report 	<ol style="list-style-type: none"> 1. Documented Objectives 2. Management System Manual 3. Procedures Required by the "MA" Guidelines 4. Procedures established by the "MA" User 5. HACCP Plan 6. List of Applicable Regulations 7. Records of implementation of the "MA" Management System Guidelines
HACCP Audit	Yearly or as required by the 3 rd Party CB	Sites defined by the User	3 rd Party Certification Body	<ol style="list-style-type: none"> 1. HACCP 2. Codex for Rice 3. Codex Alimentarius Vol. VII 4. Applicable Legal Requirements 5. Client Questionnaire; 6. Audit Plan 7. Checklists; 8. Nonconformity Report; 9. Audit Report 	<ol style="list-style-type: none"> 1. HACCP Plan 2. Pre-requisite Programs 3. List of Applicable Regulations 4. Records of implementation of the "MA" Management System Guidelines



B. Product Quality-Related

Element	Frequency	Audit Sites / Areas	Evaluation Technique	Tools / Reference	Document/Sample to Prepare by the Brand User
Proof of Product quality control	Once a year	All sites defined by the applicant User	Can be done off-site or telephone interview by CRF to the "MA" User	1. Checklist	<ol style="list-style-type: none"> 1. Record of sourcing (Paddy) 2. Record of Rice quality control, include moisture contain, boiling test and cooking test. 3. Record of rejected shipment. 4. Laboratory Testing report (Milled Rice) issued by Independent ISO/IEC 17025 accredited testing laboratory. 5. Record of Pest control. 6. Record of Internal Quality control training.
Laboratory Testing	Once a year	All sites defined by the applicant Brand User	Can be done off-site or telephone interview by CRF to the "MA" User	1. Check list	<p>Laboratory testing report issued by Independent ISO/IEC 17025 accredited testing laboratory of parameter below;</p> <ol style="list-style-type: none"> 1. Amylose Contain 2. Toxic elements: <ol style="list-style-type: none"> 2.1 Lead 2.2 Arsenic 2.3 Cadmium 2.4 Mercury 3. Mycotoxins: <ol style="list-style-type: none"> 3.1 Aflatoxin B1 3.2 Aflatoxin total (B1+B2+G1+G2) 3.3 Ochratoxin A* 3.4 Zearalenone 

					<p>4. Pesticides</p> <p>4.1 Hexachlorocyclohexane (Alfa-, Beta-, Gamma-, Delta-HCH)</p> <p>4.2 DDT and its metabolites</p> <p>4.3 2,4-D (acid, its salts, ethers)</p> <p>4.4 Mercury organic pesticide</p> <p>5. Genetically Modified Organisms (GMOs)</p>
Pre-shipment inspection	Every shipment	All sites, 3rd Party Inspection Body	Inspection and Analysis as per “MA” requirement.	<ol style="list-style-type: none"> 1. Cambodian Premium Aromatic Rice standard. 2. Boiling test. 3. Amylose test. 4. CODEX standard 198- 1995. 5. ASEAN general Principal and Requirements for food hygiene. 	<ol style="list-style-type: none"> 1. Tare weight check. 2. Bag marking and Labels check. 3. Sample drawing for rice quality check from processing lines. 4. Rice quality analysis. 5. Weight check of packed rice.



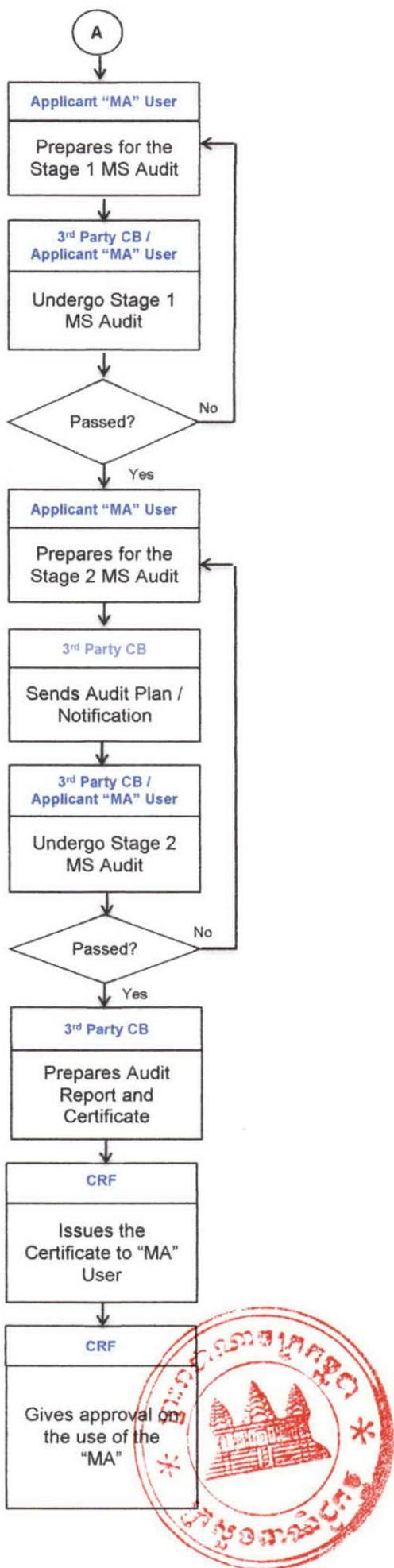
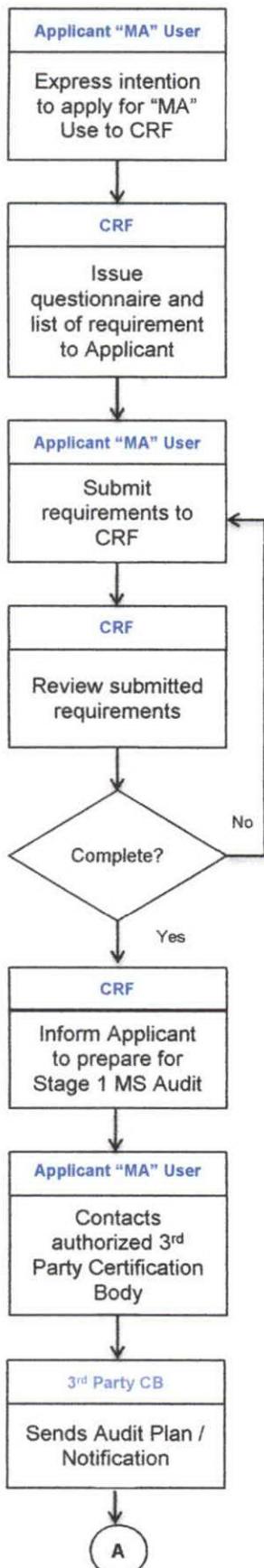
Final Inspection and Loading	Every shipment	All sites, 3rd Party Inspection Body	Inspection and Analysis as per "MA" requirement.	<ul style="list-style-type: none"> 1. Cambodian Premium Aromatic Rice standard. 2. Boiling test. 3. CODEX standard 198-1995. 4. ASEAN general Principal and Requirements for food hygiene. 	<ul style="list-style-type: none"> 1. Tare weight check. 2. Bag marking and Labels check. 3. Sample drawing for rice quality check from rice container. 4. Rice quality analysis. 5. Hiding insect check. 6. Weight check for packed rice. 7. Supervision of container fumigation.
Laboratory Testing	Every shipment	All sites, 3rd Party Lab testing Body	<p>Test parameters required for Cambodian Premium Aromatic Rice;</p> <ul style="list-style-type: none"> a) Heavy Metal b) Mycotoxins c) Pesticides d) Other specific parameter from buyer/market regulations. e) Amylose contains. 	<ul style="list-style-type: none"> 1. CODEX standard 198-1995. 	<ul style="list-style-type: none"> 1. 2000g of the sample will be drawn out from the packed bag randomly. 2. Seal sample with attached label will be sent to certified laboratory.

Other requirements to achieve effective control of the Management System and Product control

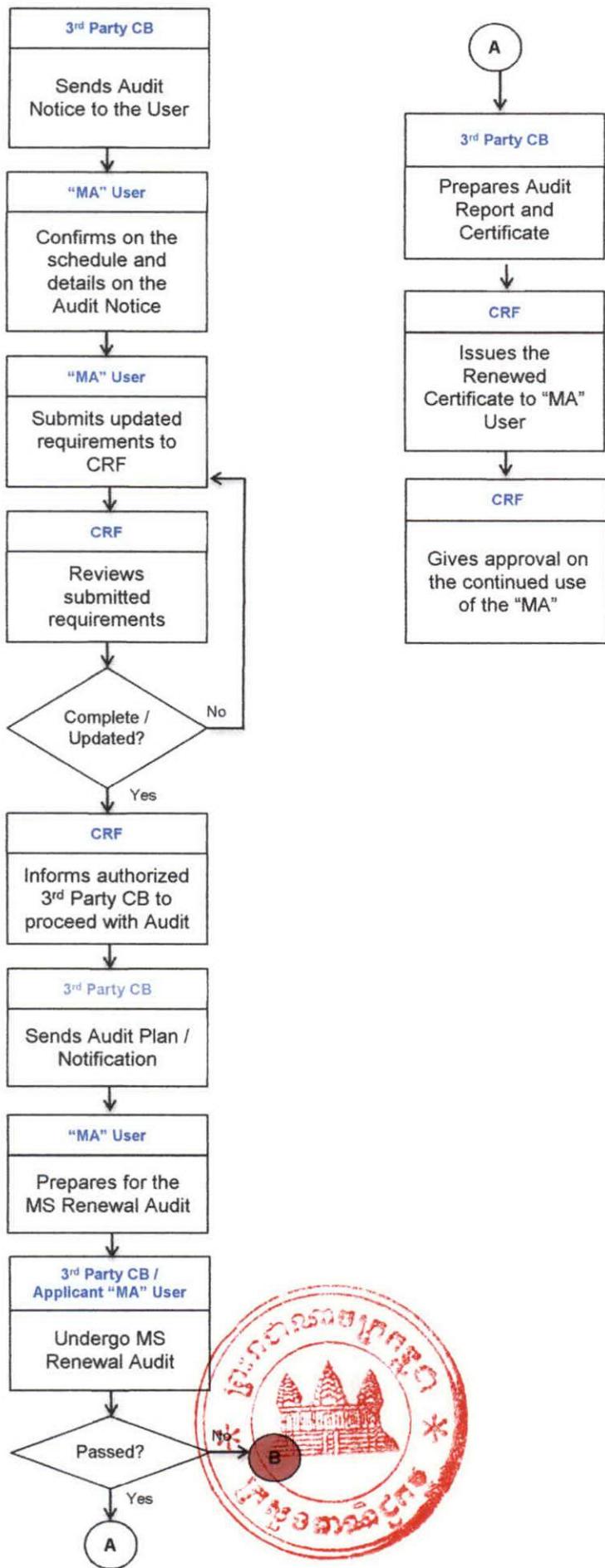
1. Training of selected personnel who will conduct internal audit
2. Knowledge of key personnel on applicable legal requirements



D1_Annex 1: Initial Management System (MS) Audit Process Flow
(For Approval to Use Malys Angkor & Device “MA”)



D1_Annex 2: Renewal Management System (MS) Audit Process Flow
 (For Maintenance of Approval to Use Malys Angkor & Device “MA”)



D1_Annex 3: Regulation of Use of Malys Angkor & Device "MA"

Organizations (such as rice millers and exporters) from the rice industry in Cambodia producing, processing and/or exporting Cambodian Premium Aromatic Rice which are interested can apply for use of "MA" voluntarily.

Identified of operators in this Inspection and Testing plan:

- **CRF:** Cambodia Rice Federation
- **Food processing:** rice millers and exporters who establishes and applies a suitable traceability system that will enable easy identification of product from paddy rice (its raw material stage), processing (milled rice fulfill the same requirement of Cambodian Premium Aromatic Rice standard), packing and delivery (Cambodian Premium Aromatic Rice) to intended customer.
- **Surveyor:** an authorized inspector of Cambodian Premium Aromatic Rice, who examines the quality of export rice, packing and loading condition professionally according to Cambodian Premium Aromatic Rice standard and requirements.
- **Laboratory:** Independent ISO/IEC 17025 accredited testing laboratory specializes in a specific product group and analytically implements the legally required parameters by product.

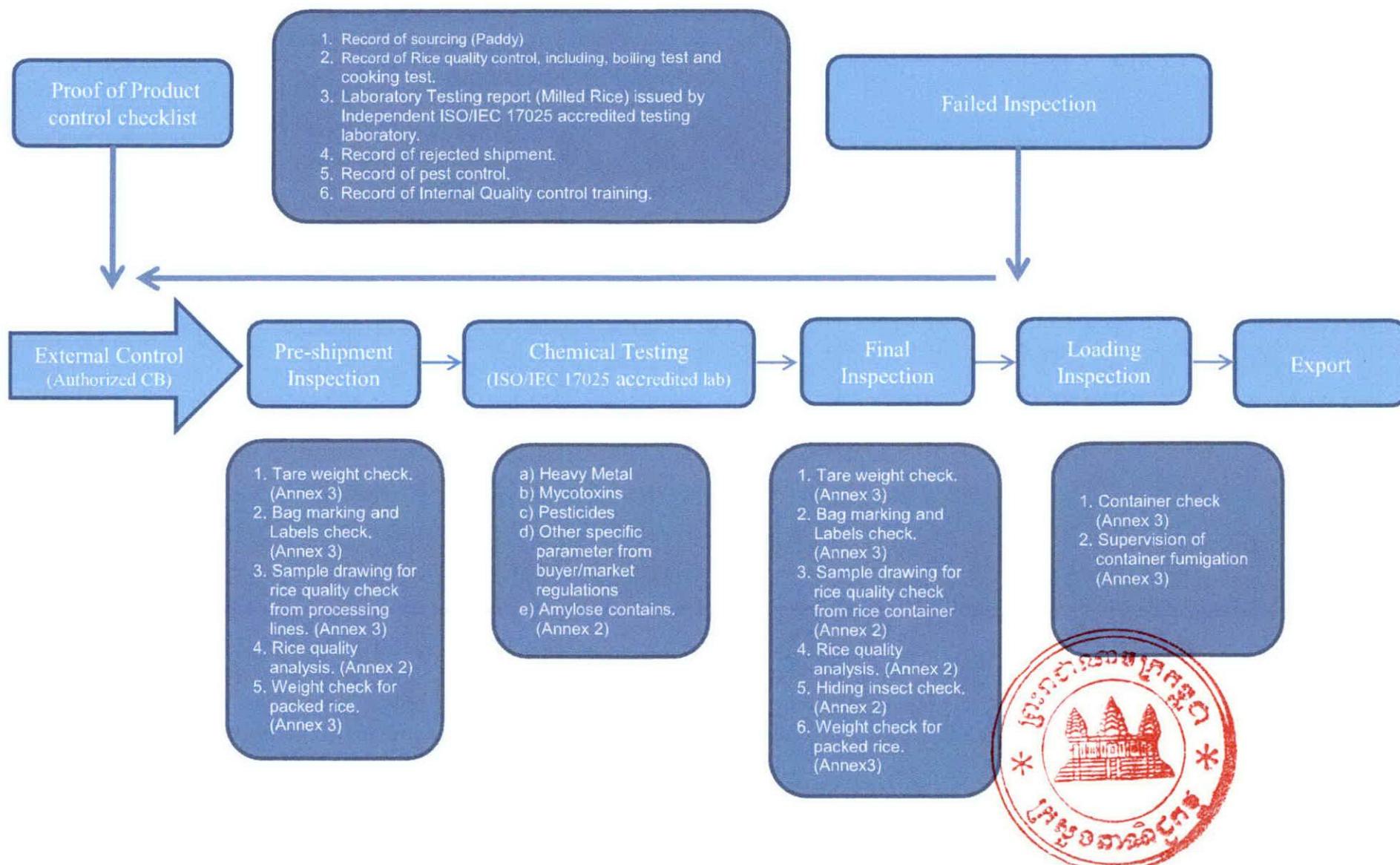
Elements	Application to User of Malys Angkor & Device
Part 1: Internal control: CRF	
Frequency	Yearly
Requirements	<ol style="list-style-type: none"> 1. Record of sourcing (Paddy) 2. Record of Rice quality control, include moisture contain, boiling test and cooking test. 3. Record of rejected shipment. 4. Laboratory Testing report (Milled Rice) issued by Independent ISO/IEC 17025 accredited testing laboratory. 5. Pest control report 6. Training of Internal Control Inspectors.
Target group	100% of exporters + other miller for Cambodian Premium Aromatic Rice.
Tools	Check list (please see Annex 1)
Sanctions	<p>In case the exporter/ miller failed to present the record to CRF below are sanction level;</p> <ol style="list-style-type: none"> 1. Remarks; <ul style="list-style-type: none"> - Incomplete record. - Invalidity of the record/report in period of 3 months. 2. Warning <ul style="list-style-type: none"> - Absence of record. (1-2 record) - Invalidity of the record/report more than 3 months. 3. Temporary cancellation of user <ul style="list-style-type: none"> - None presenting of any record.
Part 2 : External control inspections : Surveyor and Independent ISO/IEC 17025 accredited testing laboratory	
Products quality;	
Pre-shipment inspections	
Frequency	Every processing of Cambodian Premium Aromatic Rice before shipment.
Procedures	<ol style="list-style-type: none"> 1. Tare weight check. (Annex 3) 2. Bag marking and Labels check. (Annex 3) 3. Sample drawing for rice quality check from processing lines. (Annex 3) 4. Rice quality analysis. (Annex 2) 5. Weight check for packed rice. (Annex 3)
Tools	<ol style="list-style-type: none"> 1. Cambodian Premium Aromatic Rice standard. 2. Boiling test. 3. Amylose test. 4. CODEX standard 198-1995. 5. ASEAN general Principal and Requirements for food hygiene.
Target group	100% of export rice + other miller for Cambodia Premium Aromatic Rice.
Evaluation of Conformity	<p>Tare weight and Bag marking quality:</p> <ol style="list-style-type: none"> 1. Quality complies with the standard and requirements; <ul style="list-style-type: none"> - Use it for Cambodian Premium Aromatic Rice. 2. Quality none-complies with the standard and requirement; <ul style="list-style-type: none"> - Replace new bag <p>Export rice quality:</p> <ol style="list-style-type: none"> 1. Quality complies with the standard and requirements; <ul style="list-style-type: none"> - Rice will be packed in qualified bag. 2. Quality none-complies with the standard and requirement; <ul style="list-style-type: none"> - Stop packing and Re-processing of rice/replace new rice. - The inspector will check rice quality until it's complied. - Continue packing after 1 hr. - The inspector will check rice quality until it's complied then continue packing.

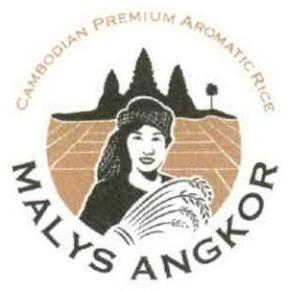


Final inspections	
Frequency	Every shipment of Cambodian Premium Aromatic Rice export.
Procedures	<ol style="list-style-type: none"> 1. Tare weight check. (Annex 3) 2. Bag marking and Labels check. (Annex 3) 3. Sample drawing for rice quality check from rice container (Annex 2) 4. Rice quality analysis. (Annex 2) 5. Hiding insect check. (Annex 2) 6. Weight check for packed rice. (Annex 3) 7. Supervision of container fumigation (Annex 3)
Tools	<ol style="list-style-type: none"> 1. Cambodian Premium Aromatic Rice standard. 2. Boiling test. 3. CODEX standard 198-1995. 4. ASEAN general Principal and Requirements for food hygiene.
Target group	100% of exporters for Cambodian Premium Aromatic Rice.
Analysis and Evaluation of Compliance	<p>Bag quality:</p> <ol style="list-style-type: none"> 1. Quality complies with the standard and requirements; <ul style="list-style-type: none"> - Certified. 2. Quality none-complies with the standard and requirement; <ul style="list-style-type: none"> - Replace new bag. If the new bag contains new rice as well then rice quality will be arranged together. - Hold the loading. - Report to CRF of non-conformity. <p>Export rice quality:</p> <ol style="list-style-type: none"> 1. Quality complies with the standard and requirements; <ul style="list-style-type: none"> - Certified and loading. - Supervise Fumigation by 3rd parties. - Close and Seal container. - Photo report. 2. Quality none-complies with the standard and requirement; <ul style="list-style-type: none"> - Reprocessing, replace new rice. - The inspector will check rice quality until it's complied. - Continue loading. - If the rice couldn't reprocess or replace. The loading will be stopped. - Report to CRF of non-conformity. 3. Hiding insect check failed ; <ul style="list-style-type: none"> - Reprocessing, replace new rice. - The inspector will check rice quality until it's complied. - Continue loading. - If the rice couldn't reprocess or replace. The loading will be stopped. - Report to CRF of non-conformity.
Chemicals Testing	
Frequency	Every shipment of Cambodian Premium Aromatic Rice export. (Specific requirement from buyer/market regulations)
Procedures	<ol style="list-style-type: none"> 1. 2000g of the sample will be drawn out from the packed bag randomly. 2. Seal sample with attached label will be sent to certified laboratory. 3. Test parameter require for Cambodian Premium Aromatic Rice; <ul style="list-style-type: none"> a) Heavy Metal b) Mycotoxins c) Pesticides d) Other specific parameter from buyer/market regulations. 4. Amylose contains. (Annex 2) <p>All milled rice products shall not contain microorganism, parasites or any substance originated from microorganism including mold in an amount that may be harmful to human health.</p>
Tools	1. Codex CAC/GL 27-1997
Target group	100% of exporters for Cambodian Premium Aromatic Rice.
Recalled/Cancelled shipment	
Procedures	



Regulation of Use of Malys Angkor & Device Mapping:





Malys Angkor & Device QUALITY CONTROL: Guideline for Inspection and testing bodies



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1. Inspection and testing Body Authorization from Cambodia Rice Federation

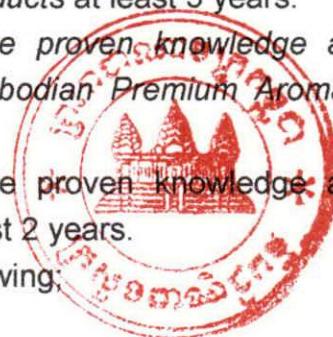
- 1.1. Inspection and Testing Body must first be contracted listed and authorized by the Cambodia Rice Federation before it can perform inspection, laboratory testing and issue "MA" quality control certificate.
- 1.2. Requirements on how to apply for authorization to conduct "MA" inspection and testing are defined at "MA" Quality control–Guidelines for Cambodia Rice Federation.

2. Certification Agreement with the User

- 2.1. The authorized Inspection and Testing Body shall have a legally enforceable contract or agreement with the User for the provision of the certification services for "MA" Quality control.
- 2.2. The contract between the Inspection and Testing Body and User shall address, among other information, the following matters as applicable:
 - 2.2.1. Where changes occur, the User shall notify the Inspection and testing Body.
 - 2.2.2. The User is aware of the limitations of the inspection report and certificate reflect the ITB's findings at the time and place of inspection only and it is not to be considered as a warranty of the condition of cargo.
The inspection report and certificate do not entitle to carry the Inspection and Testing Body quality mark on these or similar products.
 - 2.2.3. The use of logo of the Inspection Body is limited to the inspection and testing scheme and will only reflect on the certificate to be issued to the User.
- 2.3. Notification Required from the User
The "MA" User shall, without any delay, inform the Inspection and Testing Body of the changes that might affect its capability to fulfil the requirements of the "MA" Quality control.
When one of the following happens, information to the Inspection and Testing Body is deemed required;
 - 2.3.1. Change in legal status.
 - 2.3.2. Change in address or location.
 - 2.3.3. Change in specification and purchase contract with buyer.
 - 2.3.4. Other changes occur, the requirements of the "MA" Quality control.

3. Selection of the Inspection Team

- 3.1. Inspection Team to be assigned by the Inspection Body must have the following;
 - 3.1.1. At least one of member of the team *must have proven knowledge and experienced for Inspection and Testing in rice products* at least 5 years.
 - 3.1.2. At least one of the team members *must have proven knowledge and experienced for Inspection and Testing of Cambodian Premium Aromatic Rice* at least 2 years.
 - 3.1.3. At least one of the team members *must have proven knowledge and experienced for loading and fumigation rice* at least 2 years.
 - 3.1.4. Experience and Education or Training on the following;



- 3.1.4.1. "MA" Quality Control Requirements
- 3.1.4.2. Regulatory Requirements that apply to the nature of operations of the User
- 3.1.4.3. Continuing education on the "MA" Quality Control Requirements after the initial training.

4. Selection of the Laboratory

- 4.1. Independent ISO/IEC 17025 accredited testing laboratory specializes in a specific product group and analytically implements the legally required parameters by product.
- 4.2. Experience and Education or Training on the following;
 - 4.2.1 "MA" Quality Control Requirements
 - 4.2.2 Regulatory Requirements that apply to the nature of operations of the User
 - 4.2.3 Continuing education on the "MA" Quality Control Requirements after the initial training.

5. Inspection and Testing Planning

Pre-Shipment Inspection, the user notifies the inspector of its intention to ship and indicate the time-windows when he will be ready for pre-shipment inspection.

The assigned Inspector shall confirm the inspection schedule and plan to the User at least two days before the agreed inspection date.

How to plan for the over-all execution of the audit depends on the Inspection team.

5.1. Export rice quality: (see Annex 2)

- 5.1.1. Quality complies with the standard and requirements;
 - An Organic Rice shipment shall present a copy of Organic certificate in accordance with Organic standard such as US & EU
 - Rice will be packed in qualified bag or other qualified wrapping/packing.
- 5.1.2. Quality none-complies with the standard and requirement;
 - Stop packing and Re-processing of rice/replace new rice,
 - The inspector will check rice quality until it's complied.
 - Continue packing after 1 hr.
 - The inspector will check rice quality until it is compiled then continue packing.
- 5.1.3. The sample will be sealed and send for Lab testing.

5.2. Packing and Labels quality: (see Annex 1)

- 5.2.1. Quality complies with the standard and requirements;
 - Use it for Cambodian Premium Aromatic Rice.
- 5.2.2. Quality none-complies with the standard and requirement;
 - Replace new bag.

Final Inspection, the assigned Inspector shall confirm the inspection schedule and plan to the User at least two days before the agreed inspection date.

How to plan for the over-all execution of the audit depends on the Inspection team.



5.3. Export rice quality: (see Annex 2)

5.3.1. Quality complies with the standard and requirements;

- An Organic Rice shipment shall present a copy of Organic certificate in accordance with Organic standard such as US & EU
- Certified and loading.
- Supervise Fumigation (Fumigation itself perform by 3rd parties)
- Close and Seal container.
- Taking Photo.

5.3.2. Quality none-complies with the standard and requirement;

- Reprocessing, replace new rice.
- The inspector will check rice quality until it's complied.
- Continue loading.
- If the rice couldn't reprocess or replace. The loading will be stopped.
- Report to CRF of non-conformity.

5.3.3. Foreign matter and Hiding insect check failed;

- Reprocessing, replace new rice.
- The inspector will check rice quality until it's complied.
- Continue loading.
- If the rice couldn't reprocess or replace. The loading will be stopped.
- Report to CRF of non-conformity.

Domestic market/ Rice Inspection and Loading Supervision, the assigned Inspector shall confirm the inspection schedule and plan to the User at least two days before the agreed inspection date.

How to plan for the over-all execution of the audit depends on the Inspection team.

5.4. Rice quality: (see Annex 2)

5.4.1. Quality complies with the standard and requirements;

- An Organic Rice shipment shall present a copy of Organic certificate in accordance with Organic standard such as US & EU
- Certified and loading.
- Supervise Fumigation (Fumigation itself perform by 3rd parties)
- Close and Seal container.
- Taking Photo.

5.4.2. Quality none-complies with the standard and requirement;

- Reprocessing, replace new rice.
- The inspector will check rice quality until it's complied.
- Continue loading.
- If the rice couldn't reprocess or replace. The loading will be stopped.
- Report to CRF of non-conformity.

5.4.3. Foreign matter and Hiding insect check failed;

- Reprocessing, replace new rice.
- The inspector will check rice quality until it's complied.



- Continue loading.
- If the rice couldn't reprocess or replace. The loading will be stopped.
- Report to CRF of non-conformity.

5.5. Loading Inspection, Trucking Inspection and loading, Packing, Labels and Container quality: (see Annex 1)

5.5.1. Quality complies with the standard and requirements;

- Use it for Cambodian Premium Aromatic Rice.

5.5.2. Quality none-complies with the standard and requirement;

- Replace new bag.

5.6. What must be assured is that during the Inspection and every Renewal Inspection, it shall cover the following activities;

5.6.1. Opening meeting.

5.6.2. On-site inspection.

5.6.3. Representative of User reviews the inspection result and sign the inspection report.

5.6.4. Closing meeting.

6. Lab testing Report and Inspection Certificate

6.1. Within 8 days after the receiving the sample, the Laboratory Body shall submit the Lab testing Report to User.

6.2. Within 2 days after the receiving confirmation of shipment documents, the Inspection Body shall submit the following documents to User.

6.2.1. Inspection Report and Certificates.

6.2.2. Photo report.

At a minimum, the Inspection and Testing Body's Lab testing report and inspection certificate shall describe information on the following items:

6.2.2.1. Name of the exporter.

6.2.2.2. Name of buyer.

6.2.2.3. Shipment quantity.

6.2.2.4. Packing and Marking

6.2.2.5. Inspection date and Location (address)

6.2.2.6. Result of the Inspection and Testing.

6.2.2.7. Name of inspector.

7. Certificate Preparation

7.1. If the submitted documents by the User are sufficient, the Inspection and testing Body shall prepare the certificate.

7.2. Inspection and Testing Body shall use the agreed format or design of the report and certificate. (see Annex 3)

8. Submission of Report and Certificate to CRF



8.1. Inspection and Testing Body shall send a copy of the completed inspection/Lab testing documents and the Certificate to Cambodia Rice Federation which is there for the records.



Quality Control – Annex 1

Method of control – Loading inspection, trucking supervision, Packaging, Labeling, Container condition and Supervision of Container fumigation



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QUALITY CONTROL_ANEX 1

[METHOD OF CONTROL – LOADING INSPECTION, TRUCKING SUPERVISION, PACKAGING,
LABELING, CONTAINER CONDITION AND SUPERVISION OF CONTAINER FUMIGATION]

2

ITEMS	REQUIREMENTS	INSPECTION METHODS
Loading Inspection	<ul style="list-style-type: none"> 1. Premium rice quality as per branding standard/specification. 2. Packaging and Weigh 3. Labeling 4. Container 5. Supervision of loading 6. Supervision of Container fumigation 7. Quantity certificate shall be issued. 8. Photo report shall be issued. 9. Container cleanliness certificate upon request. 	<ul style="list-style-type: none"> 1.1 Please refer to the following method no. 1-4 page 4-6



Trucking Inspection and Loading Supervision	<ol style="list-style-type: none">1. Inspection of the suitability of truck2. Supervision of loading onto truck to ensure the cargo stuffed in sound condition.3. Trucking Supervision report will be issued.	<ol style="list-style-type: none">1. Check the condition of the truck, suitable to use, no hold, cleanliness, no smell, clean and dry, free from live infestation and fitness to carry food stuff for human consumption.2. Check the condition of the rubber sheet/trampoline sheet, suitable to use, no hold, no broken, cleanliness, no smell, clean and dry, free from live infestation3. Supervise loading.4. Check the rubber sheet/trampoline sheet cover round sides of truck, no open, completely close and seal.5. Truck seal by inspector.6. Record of rice quality upload in to the truck, number plate and Seal number.7. Take photo of truck and seal.
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1 Packaging and Weigh	<p>1.1 Rice shall be packaged in containers which will safeguard the hygienic, nutritional, technological, and organoleptic qualities of the food.</p> <p>1.2 The rice containers, including packaging material, shall be made of substances which are safe and suitable for their intended use. They should not impart any toxic substance or undesirable odour or flavour to the product.</p> <p>1.3 When the rice is packaged in sacks, these must be clean, sturdy, and strongly sewn or sealed. (CODEX STAN 198-1995)</p>	<p>1.1.1 Check the cleanliness of the rice containers, clean and dry. No alien smell or chemical smell.</p> <p>1.1.2 Check sewing and seal of containers to ensure strength of bag and stitching</p> <p>1.1.3 Weight determination of the empty bag with the platform scale. 10 empty bags will be checked tare weigh at the time of Pre-shipment inspection.</p> <p>1.1.4 Weight determination of the packed rice with the platform scale. 10% of packed rice will randomly check from packing lines.</p> <p>1.1.5 Weight determination of the packed rice with the platform scale. 10% of packed rice will randomly check at the time of loading inspection.</p>
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2 Labeling	<p>2.1 Labeling of milled rice products shall comply with the Cambodian Industrial Standard CS001:2000 for food products and CS085:2010 on ASEAN General Principle and Requirements for pre-packaged foods. Each package shall be labelled and clearly display the following information;</p> <ul style="list-style-type: none"> a) Name of milled rice's product b) Trade mark, if any c) Net weight in gram or kilogram d) Type e) Grade f) Name and address of producer or distributor g) Milling date and date of expiry h) Lot number i) CRF seal (CPMR)* <p>* The compliance with how it should appear will be finalized.</p>	<p>2.1.1 10% of empty bag will be checked randomly before packing process.</p> <p>2.1.2 10% of rice container will be checked randomly before loading process.</p> <p>2.1.3 Take photo of rice container, labels and all required marking.</p>
3 Container	<p>3.1 Clean rice containers shall be provided, ready for use and non-defective. Do not use the containers that have been used for hazardous substances.</p> <p>3.2 Container cleanliness report upon request.</p>	<p>3.1.1 Check the condition of rice containers, suitable to use, no hold, cleanliness, no smell, clean and dry, free from live infestation and fitness to carry food stuff for human consumption.</p> <p>3.1.2 Check the rubber around the door both side, no broken and the door can completely close.</p> <p>3.1.3 Check the record of rice container quality inspection. (If available)</p> <p>3.1.4 Seal container by inspector.</p> <p>3.1.5 Take photo of container.</p>



4 Supervision of Container fumigation	<p>4.1 Fumigation is necessary in order to ensure that insect pests and eggs are not present within the commodity prior to distribution and packing.</p> <p>a) Phosphine fumigation</p> <ul style="list-style-type: none">- Aluminum Phosphide- Phostoxin, Quickphos, Cel Phos, Phosphine, Phosphamine <p>b) Methyl Bromide Fumigation</p> <p>OR</p> <p>c) CO2 Fumigation (organic rice)</p> <p>d) Other fumigation treat</p>	<p>4.1.1 Inspector will supervise the container fumigation and /or gas concentration (Fumigation itself and checking which will be done by Fumigation Company.)</p>
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Quality Control - Annex 2

Malys Angkor & Device QUALITY CONTROL - Method of
Rice quality control



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ITEMS	REQUIREMENTS	INSPECTION METHODS
1. Pre-shipment inspection.	<p>1.1. Premium rice quality as per branding standard/specification.</p> <p>1.2. The process of milled rice production shall comply with Cambodian standard (CS 084:2010) on ASEAN General Principal and Requirements for food hygiene.</p> <p>1.3. Rice analysis and inspection report shall be issued.</p>	<p>1. 1000g of the sample will be drawn out from the processing line randomly.</p> <p>2. The sample will be drawn out every 1 hr. of the processing line randomly to analyze the quality.</p> <p>3. Total number of sample and result of analysis will be the same as packing hour within a day; i.e - Packing process 8 hours. 8 samples will be drawn and analyze.</p> <p>4. 1000g of the sample to check moisture contains ≤ 14% with calibrated moisture meter.</p> <p>5. 250g of working sample to analyze the quality (Please see specification of Cambodian Premium Aromatic Rice on Table 1)</p> <p>6. Analysis report and Photo report.</p>



2. Final Inspection	<p>2.1. Premium rice quality as per branding standard/specification.</p> <p>2.2. The process of milled rice production shall comply with Cambodian standard (CS 084:2010) on ASEAN General Principal and Requirements for food hygiene.</p> <p>2.3. Quality certificate shall be issued.</p>	<ol style="list-style-type: none"> 1. 3000g of the sample will be drawn out from the packed rice randomly. 2. The sample will be drawn out as per ISO 950 "Cereals - Sampling (as grain) table below; <table border="1" style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th style="text-align: center; padding: 5px;">Number of bags in consignment</th><th style="text-align: center; padding: 5px;">Number of bags to be sampled</th></tr> </thead> <tbody> <tr> <td style="text-align: center; padding: 5px;">Up to 10</td><td style="text-align: center; padding: 5px;">Every bags</td></tr> <tr> <td style="text-align: center; padding: 5px;">11 to 100</td><td style="text-align: center; padding: 5px;">10, drawn at random</td></tr> <tr> <td style="text-align: center; padding: 5px;">More than 100</td><td style="text-align: center; padding: 5px;">Square root (approximately) of the total number of bags drawn at random according to a suitable scheme.</td></tr> </tbody> </table>		Number of bags in consignment	Number of bags to be sampled	Up to 10	Every bags	11 to 100	10, drawn at random	More than 100	Square root (approximately) of the total number of bags drawn at random according to a suitable scheme.
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<ol style="list-style-type: none"> 3. 250g of working sample to analyze the quality (Please see specification of Cambodian Premium Aromatic Rice on Table 1) 4. 3000g of the sample to check moisture contains ≤ 14% with calibrated moisture meter. 5. Sampling quantity from 2.1.2: Checking include labels, marking, MA logo, other requirement on bag and weigh and hiding insect. (Annex 6) 6. The sample will be separated in to 2 sealed samples <ol style="list-style-type: none"> 6.1 2000g of working sample for lab testing. 6.2 1000g of working sample keep at Surveyor Company as reference sample of the shipment. 7. Analysis report and Photo report. 											



3. Domestic market/ Rice quality Inspection	<p>3.1. Premium rice quality as per branding standard/specification.</p> <p>3.2. The process of milled rice production shall comply with Cambodian standard (CS 084:2010) on ASEAN General Principal and Requirements for food hygiene.</p> <p>3.3. Rice analysis and inspection report shall be issued.</p>	<p>1. 3000g of the sample will be drawn out from the packed rice randomly.</p> <p>2. The sample will be drawn out as per ISO 950 "Cereals - Sampling (as grain)" table below;</p> <table border="1"> <thead> <tr> <th data-bbox="1012 382 1388 445">Number of bags in consignment</th><th data-bbox="1388 382 1911 445">Number of bags to be sampled</th></tr> </thead> <tbody> <tr> <td data-bbox="1012 445 1388 509">Up to 10</td><td data-bbox="1388 445 1911 509">Every bags</td></tr> <tr> <td data-bbox="1012 509 1388 572">11 to 100</td><td data-bbox="1388 509 1911 572">10, drawn at random</td></tr> <tr> <td data-bbox="1012 572 1388 747">More than 100</td><td data-bbox="1388 572 1911 747">Square root (approximately) of the total number of bags drawn at random according to a suitable scheme.</td></tr> </tbody> </table> <p>3. 250g of working sample to analyze the quality (Please see specification of Cambodian Premium Aromatic Rice on Table 1)</p> <p>4. 3000g of the sample to check moisture contains ≤ 14% with calibrated moisture meter.</p> <p>5. Sampling quantity from 2.1.2: Checking include labels, marking, "MA" , other requirement on bag and weigh and hiding insect. (Annex 6)</p> <p>6. The sample will be separated in to 2 sealed samples</p> <p>6.1 2000g of working sample for lab testing.</p> <p>6.2 1000g of working sample keep at Surveyor Company as reference sample of the shipment.</p> <p>7. Analysis report and Photo report.</p>	Number of bags in consignment	Number of bags to be sampled	Up to 10	Every bags	11 to 100	10, drawn at random	More than 100	Square root (approximately) of the total number of bags drawn at random according to a suitable scheme.
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Up to 10	Every bags									
11 to 100	10, drawn at random									
More than 100	Square root (approximately) of the total number of bags drawn at random according to a suitable scheme.									



4. Foreign matters and Hiding insect check	3.1 The rice must be free from stone, sand & earth, convolvulaceous seed, Organoleptic and alive & death insects and mite.	<p>1. The rice container will be opened as per ISO 950 "Cereals - Sampling (as grain) table below;</p> <table border="1" data-bbox="983 414 1911 826"> <thead> <tr> <th data-bbox="983 414 1388 488">Number of bags in consignment</th><th data-bbox="1388 414 1911 488">Number of bags to be sampled</th></tr> </thead> <tbody> <tr> <td data-bbox="983 488 1388 563">Up to 10</td><td data-bbox="1388 488 1911 563">Every bags</td></tr> <tr> <td data-bbox="983 563 1388 679">11 to 100</td><td data-bbox="1388 563 1911 679">10, drawn at random</td></tr> <tr> <td data-bbox="983 679 1388 826">More than 100</td><td data-bbox="1388 679 1911 826">Square root (approximately) of the total number of bags drawn at random according to a suitable scheme.</td></tr> </tbody> </table> <p>2. Inspector will spread the rice out on a flat, clean and dry surface on the floor and check for hidden insects one by one.</p>	Number of bags in consignment	Number of bags to be sampled	Up to 10	Every bags	11 to 100	10, drawn at random	More than 100	Square root (approximately) of the total number of bags drawn at random according to a suitable scheme.
Number of bags in consignment	Number of bags to be sampled									
Up to 10	Every bags									
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5. Sensory Test before and after cooking.	<p>4.1 Sensory test of Cambodian Premium Aromatic Rice;</p> <ul style="list-style-type: none"> - Water absorption (after cooking) - Color (before / after cooking) - Hardness (after cooking) - Stickiness (after cooking) - Texture (after cooking) - Fragrant of rice typical (before / after cooking) <p>4.2 Sensory test by inspector of the Inspection body. Witnessing and confirm the finding result by representative of the brand user.</p>	<ol style="list-style-type: none"> 1. 500g of composite sample will be prepared as working sample. 2. Check parameters of Milled rice during inspection; <ul style="list-style-type: none"> 2.1 Cleanliness of milled rice. 2.2 Color of rice typical. 2.3 Free of any smell, Free from Stale, Musty. 2.4 Milled Rice should maintain the Aromatic of its natural as fresh and clean without alien smell such as warehouse smell, odours, chemical smell, and animal smell. Other not typical for rice is not acceptable. 3. Cooking test by calibrated rice cooker at inspection site; <ul style="list-style-type: none"> 3.1 Minimum working sample size: $\frac{1}{2}$ cup (120mL rice or around 140-150g rice) will be cooked with 210 mL of pure water. (White, long grain 1 3/4 cups of water per 1 cup of rice (420 mL water per 240 ml rice) 3.2 Soak the rice is not required. 3.3 Soak the rice and ensure the rice is proper cover by water. 3.4 After the rice cooked, allow the rice to "rest" for 10-15 minutes before removing the lid. 4. Check parameters of Cooked rice; <ul style="list-style-type: none"> 4.1 Free of any smell, Free from Stale, Musty. 4.2 Cooked Rice should maintain the Aromatic of its natural as fresh and clean without alien smell such as warehouse smell, odours, chemical smell and animal smell. Other not typical for rice is not acceptable. 4.3 Colour of rice typical. 4.4 Fluff, soft and contain stickiness of its natural of rice typical. 4.5 Taste of its natural of rice typical. Mouldy, sour and other not typical for rice is not acceptable.
6. Boiling Test	5.1. Containing not less than 90% of Cambodian Premium Aromatic Rice.	<ol style="list-style-type: none"> 1. 100g of composite sample will be prepared to 25g of working sample. Then select 100 grains of whole grain in order to analyze impurity in percentage. 2. 100 grains of whole grain will cook with drinking water in a calibrated boiler 16 minutes open the lid. (according to specification of boiler) 3. Then cooled down cooked rice in room temperature water. 4. Prepare rice on the proper mirror for pressing process. 5. After pressing the Aromatic rice with 13-18% amylose contain will has no resistant starch content appear. 6. Inspector counts the grain with resistant starch content as impurity of Aromatic rice.



7. Amylose test	6.1 Amylose means a kind of starch in rice kernels. When cooked, the texture of the rice kernels varies according to the content of amylose. 6.2 Starch of Cambodian Premium Aromatic Rice contains 13-18 % of amylose.	1. 1000g of the sample will be drawn out from the packed rice randomly at the time of inspection. 2. Seal sample to an independent ISO/IEC 17025 accredited testing laboratory to analyze.
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Table 1: Cambodian Premium Aromatic Rice standard.

Grde	Classification of Grain Length (%)				Grain Composition (%)			Number of paddy rice /Kg	Other Composition (%)	Number of all other types of rice kernel, not exceeding (%)				Milling Degree	Purity (%)
	ELG	LG	MG	SG	Whole kernel	Broken kernel	Small broken kernel			Damage kernel	Red Streaked kernel	Chalky kernel	Yellow kernel		
Certified Rice under Maly's Angkor & Device	≥ 70	-	-	≤ 5	≥ 70	≤ 3	≤ 0.1	1	≤ 0.1	≤ 0.1	≤ 0.1	≤ 3.0	≤ 0.1	Extra Well Milled	≥ 92

TYPES OF MILLED RICE:

Cambodian Premium Aromatic Rice: Types of rice having a strong natural scent such as Phka Rumduol, Phka Rumdeng, and Phka Romeat. Aromatic photo sensitive

Organic rice: means the produce and products of rice derived from organic rice production system.



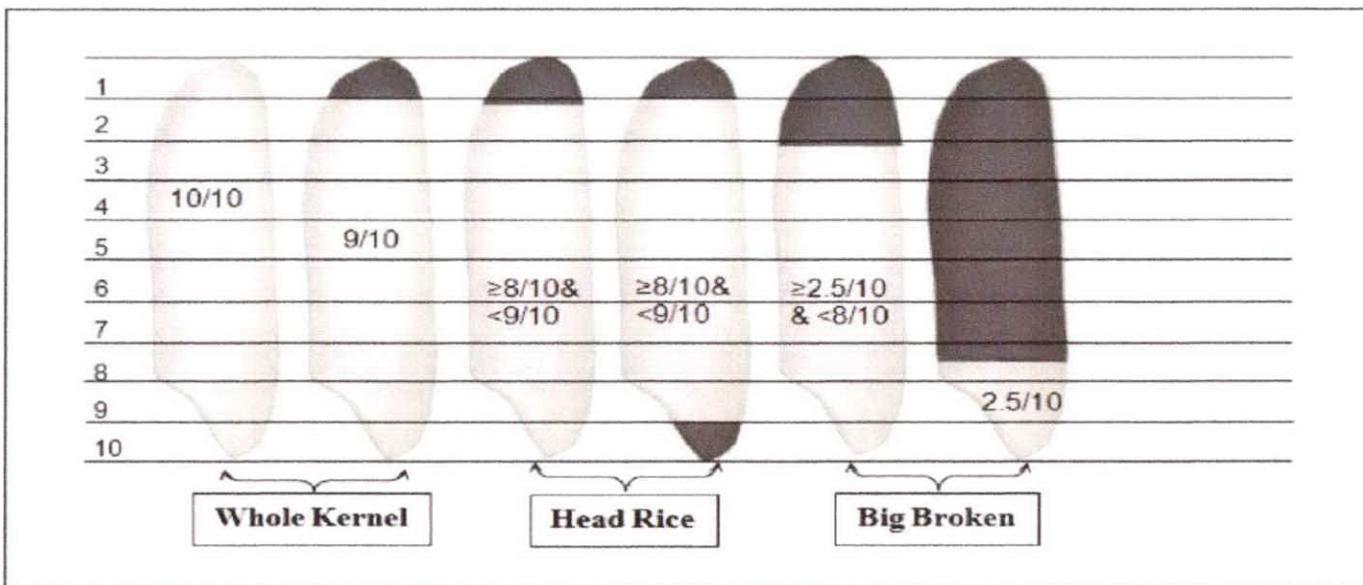
GRADES AND TYPES OF MILLED RICE:

1. Extra-long grain: rice kernel that is equal to or longer than 7 mm.
2. Long grain: rice kernel that is longer than 6.6 mm but shorter than 7 mm.
3. Medium grain: rice kernel that is longer than 6.2 mm but equal to or shorter than 6.6 mm.
4. Short grain: rice kernel that is shorter than 6.2 mm.

DEFINITIONS:

1. Chalky kernel: Rice kernel with opaque surface more than 5/10 of the whole kernel.
2. Red kernel: Whole or broken kernel of which more than 3/10 of its surface is red-colored.
3. Red streaked kernel: Whole kernel or part of it with red streaks covering at least 5/10 of the average length of the whole kernel.
4. 2-13 Yellow kernel: Whole or broken kernel that appears yellow if compared to the original features of any relevant variety.
4. Immature kernel: Rice kernel, appearing light green as a result of milling immature paddy rice.
5. Damaged kernel: Whole or part of kernel that is damaged or discolored due to heat, moisture, insects, fungi, or other factors.
- 2-16 foreign matter: Substances or materials other than rice or paddy, such as soil, gravel, fragments of panicle, dirt, husk and insect.
- 2-17 foreign odor: Smell that is not the natural scent of the specified variety.
6. Moisture content: Percentage of moisture of the rice kernel $\leq 14\%$
7. Extra well milled: Milled rice that has the entire husk, germ and bran layer removed.





8. Whole kernel: Milled rice with no cracked kernel and not shorter than 9/10 of the kernel. (Figure 2.25)
9. Head rice: Milled rice with a length equals to or more than 8/10 but shorter than the whole kernel.
10. Big broken: Fragment of the rice kernel, which is greater than 2.5 portions of whole kernel but shorter than head rice.
11. Small broken: Fragment of the rice kernel, which can pass through a sieve with round perforations of 1.75 mm in diameter.
12. Per cent: percentage by weight.



Nonconformity Management for Rice under Malys Angkor & Device "MA"



Part 1 – Certification/ Auditing Body

1. Classification of Findings during the Management System Audit

Findings resulting from the management system audit may be classified as follows:

- 1.1. **Good Point** – audit findings that provide evidence that the organization/ brand user has made efforts to exceed the minimum requirements set by the “MA” Management System Requirements Checklist.
- 1.2. **Opportunity for Improvement** – audit findings that provide evidence that the requirement of “MA” Management System Requirements Checklist have been meet however, improvement may be still to be done to ensure effectiveness of the implementation. This may also mean that evidence/s of potential nonconformity has been observed by the auditor, thus requiring action to prevent occurrence of problem in the future.
- 1.3 **Nonconformity** – non-fulfilment of requirements defined by the “MA” Management System Requirements Checklist and related requirements.

2. Handling of Stage 1 Audit Results

- 2.1. If the Stage 1 Audit will show sufficient evidences that the minimum documented information have been established by the applicant User, an audit report shall be generated.
- 2.2. If the result of Stage 1 Audit showed that the organization failed to provide sufficient evidence of documented information required, Nonconformity Report shall be issued to the applicant User. The applicant User has **30 days** upon receipt of the Nonconformity Report to submit evidence/s that the findings have been properly addressed.

3. Handling of Stage 2 Audit Results

The User and the Certifying Body have the responsibility in ensuring that the findings raised during the Stage 2 Audit will be closed within the defined period.

3.2. Applicant User

- 3.2.1. Within 30 days after the closing meeting held on site, the User must submit to the Certifying Body documented evidence of:
 - a. Investigation leading to root cause of the raised issue;
 - b. Implementation of appropriate action to eliminate the recurrence of the detected nonconformity; or
 - c. Implementation of preventive action that will help improve the operations and/or eliminate the possibility that the problem will happen;
 - d. Verification of effectiveness of the implemented actions.

3.3. Certifying Body

- 3.3.1. Within 60 days after the closing meeting held on site, Team Leader assigned by the CB should be able to decide on the acceptability of the submitted actions. If acceptable, the nonconformity reports will be closed and the effectiveness of the corrective actions shall be verified on the next audit.
- 3.3.2. If the corrective actions have been found insufficient to address the identified nonconformity, the Certifying Body shall discuss with the organization to resolve the outstanding issues within 75 days from the closing meeting.
- 3.3.3. If resolution cannot be made, Certifying Body shall judge the audit result to be “FAILED.” The applicant User shall start over again.



4. Handling of Follow Up Audit Results

- 4.1. If nonconformities have been found during Follow up Audits to existing Users, they will be issued with Nonconformity Report. Within 30 days after the closing meeting, they are required to submit the same evidences defined in Section 3.2.1 of this document.
- 4.2. If the corrective actions have been found insufficient to address the identified nonconformity, the Certifying Body shall discuss with the organization to resolve the outstanding issues within 60 days from the closing meeting.
- 4.3. If resolution cannot be made, Certifying Body shall judge the audit result to be "FAILED" The current certificate issued will be withdrawn.



Part II – Cambodia Rice Federation (Authority)

1. Customer Complaint Management

- 1.1. In the event that CRF receives the complaint from the market, the complaint shall be addressed properly by ensuring that:
 - 1.1.1. CRF shall secure all details describing the nature of the complaint (e.g., the name of the exporter, date purchased, lot number, etc.).
 - 1.1.2. CRF shall immediately call the attention of the User/s concerned and inform them of the received complaint.
 - 1.1.3. CRF shall require the User/s to conduct immediate investigation to determine the validity of the complaint, its extent and the appropriate actions to be taken.
 - 1.1.4. CRF shall require feedback / report from the User/s on conducted investigation within 24 hours after the discussion.
- 1.2. If the complaint raised by the customer will require recall of product, the User must adhere to the requirements outlined at Section 2 of this document.
- 1.3. Records of effective management of customer complaint must be available to CRF representatives or accredited Certifying Body during periodic inspection and audit activities.

2. Product Recall Management

- 2.1. The existing User shall notify CRF when product recall has to be performed. Recall shall be carried out by the User when product has to be retrieved or removed from the market or from any person from whom it has been supplied because of one of the following conditions:
 - 2.1.1. May be detected with contamination;
 - 2.1.2. Failed to conform with quality requirements;
 - 2.1.3. May not meet the requirements set by CRF for "MA" requirements.
- 2.2. The User shall submit an initial report containing information about the recall to CRF within 24 hours of having made the decision to recall. The final report shall be submitted by the user to CRF 30 days from the date of the commencement of the recall.
- 2.3. The User must implement its established Recall Procedure required by the "MA" Management System Guidelines. The User must provide training to its personnel having the function of managing effective implementation of the recall procedure.
- 2.4. Depending on the degree of contamination and extent of distribution, the recall strategy will specify the level in the distribution chain to which the recall is to extend, as follows:
 - 2.4.1. Consumer or user level;
 - 2.4.2. Retail level;
 - 2.4.3. Wholesale level.
- 2.5. The User initiating the recall is responsible for ensuring that the products returned are properly identified and isolated until a decision has been made with approval from CRF on its eventual fate. Such a decision may include temporarily suspend the authorization to use the brand until effective implementation of actions have been completed or revoke the issued authorization.
- 2.6. CRF Representative or its designate shall perform a site checking upon receiving the final report from the User. The intention of the site checking is to determine the effectiveness of implemented recall procedure, the corrective actions taken and decide on measures to be implemented on stock.

