

■ Company's profile

Company's Name	Good Rice Foods Co., Ltd.		
Annual Sales	NT\$1.2 billion	Numbers of Employees	50
Name of Representative	TU,HSUEH-YING		
Messages to Purchasers	<p>At Good Rice, we put our heart into every step — from carefully selecting the origin and variety of each grain to polishing it with precision. With strict quality control and a dedicated team, we deliver rice that consumers can trust and enjoy with confidence. Good Rice represents warmth, sincerity, and the true taste of premium Taiwanese rice.</p>		
Website Address	https://www.goodrice.com.tw/		
Company's Address	No. 1016, Zhonghua Rd., Houlong Township, Miaoli County 356003, Taiwan (R.O.C)		
Factory's Address	No. 1016, Zhonghua Rd., Houlong Township, Miaoli County 356003, Taiwan (R.O.C)		
Name of the Person in Charge	Kevin Yang	E-mail Address	kyrice0801@gmail.com
Phone Number	037-725156	Fax Number	037-725158



■ Selling Points of the production process

<p>Raw Material Receiving (Paddy) → Drying & Storage → Hulling / Separation → Stone Removal & Cleaning → Color Sorting → Metal Detection (CCP) → Polishing / Washing → Packaging → Shipping</p>
<p>Pictures</p>

■ Information of Quality Assurance

Inspection of Products	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Incoming raw material inspection (paddy rice/white rice: appearance, moisture, impurities)				
		Metal detection (metal detector inspection)				
		Visual inspection after color sorting				
		Moisture content measurement				
		Finished product weight check				
		Packaging integrity inspection (vacuum level / seal condition)				
		Environmental hygiene check (according to ISO22000 / HACCP procedures)				
		Pest control monitoring records				
		Equipment cleaning and sanitation check				
Regular inspection items required by CAS / HACCP						
Hygiene Management	Prodction Process	Monitoring and managing each step from raw material receiving, selection, milling, and packaging to shipment. Critical control points (CCPs), hygiene checks, foreign matter control, and quality inspections are implemented				
	Employees	All employees receive regular hygiene and safety training. Personal hygiene, handwashing procedures, health checks, and work attire regulations are strictly enforced.				
	Facilities and Equipments	Cleaning and sanitation procedures, equipment maintenance plans, inspection checklists, color sorting, metal detection, pest control, and regular facility inspections are performed to maintain a safe manufacturing environment.				
Emergency Response	The Contact Points	The person in charge	TU,HSUEH-YING	Phone number	037-725156	
	Documentation	All raw material data, inspection records, metal detection logs, color sorting records, process logs, packaging lot numbers, and shipping lots are systematically managed to ensure rapid traceability and recall capability when needed.				