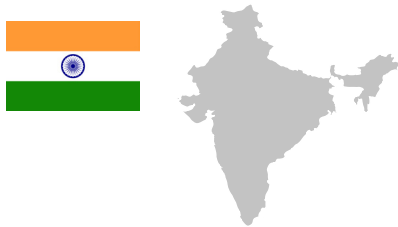




INDIAN BASMATI RICE METHODOLOGY GUIDE

Individual Commodity Definitions & Standard Terms

Indian Basmati Rice



INDIA - BASMATI RICE (FOB FCL)	FREQUENCY
Traditional White Basmati Rice 2%	W
Traditional Brown Basmati Rice 2%	W
Traditional Parboiled Milled Basmati Rice 2%	W
Pusa White Basmati Rice 2%	W
Pusa Brown Basmati Rice 2%	W
Pusa Parboiled Milled Basmati Rice 2%	W
1121 White Basmati Rice 2%	W
1121 Parboiled Milled Basmati Rice 2%	W

W = WEEKLY PRICE ASSESSMENT

Assessment Principles

Quality: Please see overleaf.

Variety:

Traditional White, Brown and Parboiled: HBC-19

1121 White and Parboiled: Pusa Basmati 1121

Current crop. Weight, Quality, and Fumigation final at loading as per certificates issued by a First Class Superintendent Company.

Quantity: 50 MTS - 500 MTS +/- 5 % at seller's option.

Packing: In new single white woven polypropylene bags each of 50kg net shipped weight, with buyer's marks. Minimum tare weight of 110g. 2% empty bags to be loaded at seller's cost.

Basis: USD PMT net shipped weight FOB load port Mundra in 20' containers.

Shipment period: 15 - 45 days after publication date.

Payment: By confirmed irrevocable Letter of Credit payable at sight, opened by a prime international bank. Confirmation charges for buyer's account.

Documentation: Standard shipping documents.

Insurance: For buyer's account.

All other terms when not in contradiction with the above as per London Rice Brokers' Association Standard Contract Terms (September 1997), amended 1st November 2008. English law to apply.



Indian Basmati Rice - Specification

Variety	Traditional White Basmati Rice 2%	Traditional Brown Basmati Rice 2%	Traditional Parboiled Basmati Rice 2%	Pusa White Basmati Rice 2%	Pusa Brown Basmati Rice 2%	Pusa Parboiled Basmati Rice 2%	1121 White Basmati Rice 2%	1121 Parboiled Basmati Rice 2%
Average pre-cook length (mm)	7.4	7.4	7.4	7.2	7.2	7.2	8	8
Min. L/B Ratio	3.5	3.5	3.5	3.5	3.5	3.5	3.5	3.5
Max. Moisture content (%)	14	14	14	14	14	14	14	14
Max. Damaged Kernels (%)	0.5	0.5	0.5	0.5	0.5	0.5	0.5	0.5
Max. Chalky Grain and Black Kernels (%)	3	3	0.1	3	3	0.1	3	0.1
Max. Broken and Fragments (%)	2	2	2	2	2	2	2	2
Max. Foreign Matter (%)	0.1	0.2	0.1	0.1	0.2	0.1	0.1	0.1
Max. Other Grains (%)	0.1	0.1	0.1	0.1	0.1	0.1	0.1	0.1
Max. Other Rice Varieties (%)	5	5	5	5	5	5	5	5
Max. Under Milled and Red Striped (%)	2	2	2	2	2	2	2	2
Max. Paddy Grains (%)	0.1	0.2	0.1	0.1	0.2	0.1	0.1	0.1
Min. Elongation Ratio	1.7	1.7	1.5	1.7	1.7	1.5	1.7	1.5
Milling Degree	Extra Well Milled	Extra Well Milled	Extra Well Milled	Extra Well Milled	Extra Well Milled	Extra Well Milled	Extra Well Milled	Extra Well Milled



Definitions

Whole Kernels – Unbroken kernels or kernels which have a length of at least 9/10 of the average length of the whole kernel.

Head Rice – Kernels which are comprised of at least 3/4 of the whole kernel.

Average Length – The mean average length of a sample of rice, excluding brokens.

L/B Ratio – The ratio between grain length and grain breadth.

Moisture Content – Condensed vapour in rice, which is measurable.

Damaged Kernels – Grains that are internally damaged or discoloured, damage and discolouration materially affecting the quality.

Chalky Grains and Black Kernels – Grains of which at least half of which is milky white in colour and brittle in nature and parboiled rice kernels which are black or dark brown in colour due to heat damage.

Brokens and Fragments – Brokens shall include pieces of kernel which are less than 3/4 of a whole kernel. The pieces smaller than 1/4 of the whole kernels are to be treated as fragments.

Foreign Matter – Includes dust, stone, lumps of earth, chaff, stem or straw and any other impurities.

Other Grains – Grains which are not rice, such as wheat and corn.

Other Rice Varieties – Rice which is from contrasting and/or inferior varieties.

Under Milled and Red Striped – Under milled kernels are milled rice kernels which have a lower milling degree than what is required. A red striped kernel is where at least 1/4 of a kernel's surface is covered with an outer red bran area.

Paddy Grain – Rice retaining its husk after threshing.

Elongation Ratio – The ratio of the elongation of rice following the cooking process.

Extra Well Milled Rice – Milled rice obtained by milling paddy in such a way that almost all of the bran and the embryo have been removed.

For all other specifications and definitions, where they do not conflict with the above, see APEDA's 'Grade Specification for Basmati Rice'. Testing of these specifications is as per 'ISO 7301 (Third Edition, 2011-03-01)'.