



Individual Commodity Definitions & Standard Terms

South American Long Grain White Rice



S. AMERICA - LONG GRAIN WHITE RICE	FREQUENCY
Uruguayan 5% Broken (FOB FCL)	D
Uruguayan Olímar 5% Broken (FOB FCL)	W
Argentine 5% Broken (FOB FCL)	D
Brazilian 5% Broken (FOB FCL)	D
Brazilian 100% Broken Rice (1/2 Grain Broken) (FOB Bulk)	D
Paraguayan 5% Broken (FOB FCL)	W

D = DAILY PRICE ASSESSMENT
W = WEEKLY PRICE ASSESSMENT

Assessment Principles

Uruguay
 Load port: Montevideo
 Varieties: El Paso and Olímar

Argentina
 Load port: Buenos Aires

Brazil
 Load port: Rio Grande

Paraguay
 Load port: Asunción

The following terms are the same for all of the above origins:

Quality: Please see overleaf.

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

Sortexing: All prices are for sortexed quality.

Quantity: 500 MTS - 3,000 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.

Basis: USD PMT net shipped weight FOB load port in 20' containers. Except for Brazilian 100% broken white rice, which is loaded loose in bulk.

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.

Normalisation: Where appropriate, contracts, offers and bids which from the above quality and terms, will be normalised to this standard.



South American Long Grain White Rice - Physical Specification

GRADE	Uruguayan 5% Broken	Uruguayan Olímar 5% Broken	Argentine 5% Broken	Brazilian 5% Broken	Brazilian 100% Broken	Paraguayan 5% Broken
Max. Moisture Content (%)	14.00	14.00	14.00	13.00	13.00	14.00
Max. Damaged (%)	2.00	2.00	2.00	2.00	3.50	2.00
Max. Chalky Kernels (%)	4.00	4.00	4.00	4.00	2.00	4.00
Max. Yellow Kernels (%)	1.00	1.00	1.00	1.00	1.00	1.00
Max. Foreign Matter (%)	0.20	0.20	0.20	0.25	0.10	0.20
Max. Paddy Kernels (%)	0.10	0.10	0.10	0.10	-	0.10
Min. Milling Degree	Well Milled	Well Milled	Well Milled	Well Milled	Well Milled	Well Milled
Max. 1/4 - 1/2 Grain Broken	-	-	-	-	70.00	-
Min. 1/2 - 3/4 Grain Broken	-	-	-	-	29.00	-

Definitions

Whole Kernels – Rice kernels which have not been broken.

Head Rice – A piece of rice kernel which is at least 3/4 of the length of a whole kernel.

Broken Rice – A piece of rice kernel which is at least 1/4 of the length of a whole kernel, but less than 3/4 of the length.

Moisture – The presence of water in rice.

Damaged Kernels – Rice kernels that are clearly damaged by insects, fungi, moisture or heat.

Chalky Kernels – Rice kernels which have an opaque area like chalk covering at least 1/2 of the kernel.

Yellow Kernels – Rice kernels which have clearly turned partially or wholly yellow.

Foreign Matter – Organic and inorganic matter other than whole grain or broken rice, inclusive of dust, husk, straw, insects, dirt, seeds, immature kernels and other plants.

Paddy Kernels – Rice kernels which have not been dehusked.

Well Milled – Milled rice which is obtained by milling paddy to a degree that most of the bran, germ and husk have been removed.

Testing of these specifications is as per 'ISO 7301 (Third Edition, 2011-03-01):