



## Individual Commodity Definitions & Standard Terms

### U.S. Gulf Long Grain Parboiled Rice



USA - GULF LONG GRAIN RICE	FREQUENCY
U.S. #1, Parboiled Milled, 4% Broken (FOB bulk NOLA)	W

W = WEEKLY PRICE ASSESSMENT

### Assessment Principles

Quality: Please see overleaf.

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

Sortexing: Price is for sortexed quality.

Quantity: 5,000 MTS - 10,000 MTS.

Packing: Loose in bulk.

Basis: USD PMT net shipped weight FOB stowed and trimmed 1 safe berth, load port New Orleans (NOLA), basis conventional vessel.

Shipment Period: 15 - 45 days after publication date.

Payment: Cash Against Documents.

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 vary from the above quality and terms, will be normalised to this standard.



## U.S. Gulf Long Grain Parboiled Rice - Physical Specification

GRADE		U.S. #1, Parboiled 4% Broken	
Maximum Limits	Seeds and Heat-Damaged Kernels Total (Singly or Combined) (Number in 500g)	2.00	
	Non-Parboiled Rice (%)	0.10	
	Red Rice and Damaged Kernels (Singly or Combined) (%)	0.50	
	Ungelatinised Kernels (%)	10.00	
	Broken Kernels	Total (Number in 500g)	4.00
		Removed by a 5 Plate (%)	0.00
		Removed by a 6 Plate (%)	0.10
	Other Types	Through a 6 Sieve (%)	0.10
		Whole Kernels (%)	-
		Whole and Broken Kernels (%)	1.00
Minimum Milling Requirements		Well Milled	

## Definitions

**Whole Kernels** - Unbroken kernels of rice and broken kernels of rice which are at least 3/4 of an unbroken kernel.

**Broken Kernels** - Rice kernels which are less than 3/4 of whole kernels.

**Heat-Damaged Kernels** - Whole or large broken rice kernels which are materially discoloured and damaged as a result of heating.

**Damaged Kernels** - Whole or broken rice kernels which are distinctly discoloured or damaged by water, insects, heat, or any other means.

**Seeds** - Whole or broken seeds of any plant other than rice.

**Non-Parboiled Rice** - Whole or large broken kernels of non-parboiled rice.

**Ungelatinised Kernels** - Whole or large broken kernels of parboiled rice with distinct white or chalky areas due to the incomplete gelatinisation of the starch.

**Red Rice** - Whole or large broken rice kernels on which there are an appreciable amount of red bran.

**Other Types** - Whole kernels of short grain rice in long grain rice, and/or large broken kernels of medium or short grain rice in long grain rice.

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

For all other specifications and definitions, where not in conflict with the above, see the 'USDA Standards for Milled and Rough Rice' November 2009, Code of Federal Regulations, Title 7, Subtitle B, Chapter VIII, Part 868.

Testing of these specifications is also as per this document.