



## Individual Commodity Definitions & Standard Terms

### Egyptian White Rice



EGYPT - WHITE RICE	FREQUENCY
Medium Grain #2 5% Broken <span style="color: green;">B</span>	<span style="color: green;">W</span>
Medium Grain #3 10% Broken	<span style="color: green;">W</span>
Round Grain #2 5% Broken <span style="color: green;">B</span>	<span style="color: green;">W</span>
Round Grain #3 10% Broken	<span style="color: green;">W</span>
100% Broken Rice Grade 0	<span style="color: green;">W</span>

B = BENCHMARK  
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 Class Superintendent Company.

Quantity: 100 MTS - 1,000 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. Broken loaded bulk in lined containers.

Basis: USD PMT net shipped weight FOB, load port Alexandria, in containers.

Load rate: 25 MTS per FCL.

Shipment period: 15 - 45 days after publication date.

Payment: By confirmed irrevocable Letter of Credit payable at sight, opened by 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 vary from the above quality and terms, will be normalised to this standard.



## Egyptian White Rice - Physical Specification

GRADE	Egyptian Medium Grain #2 5% Broken	Egyptian Medium Grain #3 10% Broken	Egyptian Round Grain #2 5% Broken	Egyptian Round Grain #3 10% Broken	Egyptian 100% Broken Rice Grade 0
Moisture Content	14.00	14.00	14.00	14.00	14.00
Red Kernels	2.00	2.50	2.00	2.50	2.00
Damaged Kernels	0.50	1.00	0.50	1.00	-
Immature Kernels	2.50	3.50	2.50	3.50	-
Yellow Kernels	0.50	1.00	0.50	1.00	1.00
Chalky Kernels	3.00	4.00	3.00	4.00	8.00
Foreign Matter	0.10	0.20	0.10	0.20	0.20
Paddy Kernels	0.00	0.02	0.00	0.03	0.15
Minimum Milling Degreee	Well Milled	Well Milled	Well Milled	Well Milled	Well Milled

## Definitions

**Whole Kernels** - Rice kernels that exceed 1/2 of the full kernel.

**Brokens** - Broken kernels that represent at least 1/4 of the whole kernel but have not reached the length of a Whole Kernel.

**Moisture** - Condensed vapour in rice, which is measurable.

**Red Kernels** - Whole kernels or fragments of kernels, the natural colour of which is red or which have more than one vein, whether complete, running the full length of the kernel or consisting of segments that together are equivalent to an entire vein.

**Damaged Kernels** - Whole kernels or fragments of kernels that have been damaged by moisture, insects, mould or other factors or whose outer surfaces are soiled or stained.

**Immature Kernels** - Whole kernels or fragments of kernels that display a green colour after milling.

**Yellow Kernels** - Whole kernels or fragments of kernels that have acquired a definite yellow colour.

**Chalky Kernels** - Whole kernels or fragments of kernels that are at least 1/2 chalky rather than translucent in appearance.

**Foreign Matter** - Any matter other than whole rice kernels or fragments of rice kernels.

**Paddy Kernels** - Rice kernels that have retained their outer husks.

**Well Milled** - Rice from which most of the germ has been removed, while all that remains of the bran layers is a few streaks of the inner-most layer, covering not more than 10% of the surface of the kernel.

For all other specifications and definitions, where they do not conflict with the above, see Egyptian standard specification for rice '2244/2006' and the Egyptian Ministry of Trade's 'Regulation No. 667 of 1978 Concerning the Monitoring of Exports of Rice'. Testing of these specifications is as per 'ISO 7301 (Third Edition, 2011-03-01)'.