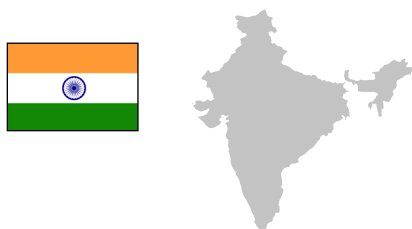




INDIAN NON-BASMATI WHITE RICE METHODOLOGY GUIDE

Individual Commodity Definitions & Standard Terms

Indian Non-Basmati White Rice



INDIA - WHITE RICE	FREQUENCY
5% Broken B	D
25% Broken	D
100% Broken Rice	D
Swarna 5% Broken	W
Sharbati 2% Broken (FCL)	W

B = BENCHMARK
D = DAILY PRICE ASSESSMENT
W = WEEKLY PRICE ASSESSMENT

Assessment Principles

Quality: Please see overleaf.

Variety: 5% and 25% are assessed based on IR 36 and IR 64 varieties and 100% broken white rice are assessed based on available long grain varieties.

Sortexing: Prices are for sortexed quality, except for 25% broken white rice, which is non-sortexed.

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

Quantity: 500 MTS - 6,000 MTS +/- 5% at seller's option for all varieties apart from Sharbati, which is 200 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. 100% broken white rice is loose in bulk.

Basis: USD PMT net shipped weight FOB stowed and trimmed one safe berth, load port Kakinada, basis conventional vessel for all varieties apart from Sharbati, which is 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.

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



Indian Non-Basmati White Rice - Physical Specification

Grade/Variety	Indian 5% Broken	Indian 25% Broken	Swarna 5% Broken	Sharbati 2% Broken
Max. Moisture Content (%)	14.00	14.00	14.00	14.00
Max. Damaged and Discoloured (%)	1.00	2.00	1.00	0.50
Max. Chalky Kernels (%)	5.00	8.00	5.00	5.00
Max. Red and Red-Streaked Kernels (%)	1.00	2.00	1.00	1.00
Max. Foreign Matter (%)	0.50	2.00	0.50	0.20
Max. Paddy Kernels (per kg)	10.00	20.00	10.00	10.00
Min. Average Grain Length (mm)	6.00	6.00	5.00	6.80
Min. Milling Degree	Well Milled	Reasonably Well Milled	Well Milled	Well Milled

Grade	Indian 100% Broken
Max. Moisture Content (%)	14.00
Max. Damaged and Discoloured (%)	2.00
Max. Chalky Kernels (%)	8.00
Max. Red and Red-Streaked Kernels (%)	2.00
Max. Foreign Matter (%)	2.00
Max. Paddy Kernels (per kg)	20.00
Max. Broken Kernels Up To 1.25mm (%)	15.00
Min. Broken Kernels Greater Than 1.25mm (%)	85.00
Max. Whole Grain Kernels (%)	5.00



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, apart from for 25% broken white rice for which a piece of rice kernel which is at least 1/2 of the length of a whole kernel is considered Head Rice.

Broken Rice – A piece of rice kernel which is at least 1/5 of the length of a whole kernel, but less than 3/4 of the length.

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

Reasonably Well Milled – Milled rice which is obtained by milling paddy to a degree that the husk, the greater part of the germ and bottom of its outer and inner bran layers have been removed to an extent, but less so than well milled rice.

Moisture – Condensed vapour in rice, which is measurable.

Damaged and Discoloured Kernels – Rice kernels that are clearly damaged by insects, fungi, moisture or heat, the latter of which can alter the kernel's colour to yellow.

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

Red and Red-Streaked Kernels – Rice kernels that are at least 1/4 covered by red bran and/or red streaks, the length of which are at least 1/2 of the kernel, but which do not amount to 1/4 or more of the surface area of the kernel.

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

Paddy Kernels – Rice which has not been dehusked.

Average Grain Length – The mean average length of the whole grain rice, taken from a sample.

For all other specifications and definitions, where they do not conflict with the above, see 'CODEX STAN 198-1995'. Testing of these specifications is as per 'ISO 7301 (Third Edition, 2011-03-01)'.