



## Individual Commodity Definitions & Standard Terms

### Indian Non-Basmati Parboiled Rice Assessment Principles



INDIA - LONG GRAIN PARBOILED RICE	FREQUENCY
Parboiled Milled Rice 5% STX	D

**D = DAILY PRICE ASSESSMENT**

Quality: Please see overleaf.

Variety: IR 64 and/or IR 36

Sortexing: Prices are for sortexed quality.

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.

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 stowed and trimmed one safe berth, load port Kakinada, basis conventional vessel.

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 Parboiled Rice - Physical Specification

Grade	Indian PB 5% STX
Max. Moisture Content (%)	14.00
Max. Damaged and Discoloured (%)	2.00
Max. Peck (%)	0.50
Max. Red and Red-Streaked Kernels (%)	1.00
Max. Foreign Matter (%)	0.50
Max. Paddy Kernels (per kg)	10.00
Min. Average Grain Length (mm)	6.00
Min. Milling Degree	Well Milled

## 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 1/5 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.

**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.

**Peck** – Broken or whole grain parboiled rice of which more than one-quarter of the surface is dark brown or black due to the parboiling process.

**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)'.