



## Individual Commodity Definitions & Standard Terms

### Italian Long Grain White Rice



ITALIAN WHITE RICE	FREQUENCY
Indica 5% broken white rice	W
Arborio 5% broken white rice	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 Class Superintendent Company.

Sortexing: All prices are for sortexed quality.

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.

Basis: EUR ex-works packed in bulk on trucks, max. load rate 30 MTS per truck.

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.

## Italian White Rice - Physical Specification

	GRADE	Indica 5%	Arborio 5%
Grain	Whole Kernels (min.)	60.00	58.00
Composition (%)	Head Rice (max.)	35.00	37.00
	Brokens (%)	5.00	5.00
Maximum Limits	Foreign Matter (%)	1.00	1.00
	Yellow Kernels (%)	0.175	0.175
	Amber Kernels (%)	0.50	0.50
	Chalky Kernels (%)	4.00	4.00
	Stained/Spotted (%)	2.75	2.75
	Red Streaked Kernels (%)	5.00	5.00
	Paddy (Grains/kg)	5.00	5.00
Moisture Content (%)		14.50	14.50
Milling Degree		60/72	58/72
Length (mm.) (min.)		6.00	6.00

## Definitions

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

**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.

**Paddy Kernels** - Whole or broken unhulled rice kernels.

**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.

**Yellow Kernels** - Rice kernels which have undergone, totally or partially, a change in their natural colour to yellow or orange-yellow as a result of heating.

**Amber Kernels** - Rice kernels which have undergone a slight uniform change in colour over the whole surface to a light amber-yellow.

**Chalky Kernels** - Head rice or broken kernels of non-parboiled rice which have an opaque and floury appearance.

**Stained Kernels** - Rice kernels which have undergone, on an area greater than 1/4 of their surface, an obvious change in their natural colour. The stains may be of different colours such as black, red, brown, etc.

**Spotted Kernels** - Kernels showing a well-defined small circle (less than or equal to 1/4 of their surface) of dark colour (such as brown or black) and of more or less regular shape.

**Red Streaked Kernels** - Kernels with red streaks which are greater than or equal to 1/4 of the whole kernel.

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

For all other specifications and definitions, where not in conflict with the above, see 'Regulation (E.U.) no. 1308/2013' of the European Parliament and of the Council.

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