



## Individual Commodity Definitions & Standard Terms

### Myanmar Long Grain White Rice



MYANMAR - LONG GRAIN WHITE RICE	FREQUENCY
5% Broken (FCL)	W
25% Broken	W
B1 & B2 Broken (FCL)	W

W = WEEKLY PRICE ASSESSMENT

### Assessment Principles

Quality: Please see overleaf.

Variety: Emata.

Sortexing: Prices are for sortexed quality, except for B1 & B2 Broken.

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

Quantity: 1,000 MTS - 5,000 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 Yangon, basis conventional vessel for 25% Broken. USD PMT net shipped weight FOB load port Yangon in 20' containers for 5% Broken and B1 & B2 Broken.

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.

Load rate: 400 MTS per hold/ hatch basis max 2,000 MTS per weather working day, (Sundays/holidays excluded unless used) for 25% Broken. 25 MTS per FCL for 5% Broken and B1 & B2 Broken.

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



## Myanmar Long Grain White Rice - Physical Specification

GRADE		Myanmar 5% Broken	Myanmar 25% Broken
Grain Composition	Whole Kernels and Head Rice (min.) (%)	80.00	75.00
	Total (%)	20.00	25.00
	Big Broken & Broken		
	Big broken rice between 50% - 75% of whole kernel (%)	13.00 - 17.00	-
	Broken rice between 33% - 50% of whole kernel (%)	3.00 - 7.00	-
	Broken rice between 25% - 60% of whole kernel (%)	-	25.00
Maximum Limits	Moisture Content (%)	14.00	14.00
	Damaged Kernels (%)	2.00	3.00
	Yellow Kernels (First Half of the Year/ Second Half of the Year) (%)	0.50/1.00	1.00/2.00
	Chalky Kernels (%)	6.00	8.00
	Red and Red Streaked Kernels (%)	2.00	3.00
	Foreign Matter (%)	0.50	1.00
	Foreign Kernels (%)	3.00	5.00
	Paddy (grains/kg)	22.00 - 33.00	-
	Paddy (grains/100cc)	-	4.00
Average Grain Length (mm) (min.)		6.00	6.00
Milling Degree		Well Milled	Reasonably Well Milled

GRADE		Myanmar B1 and B2 Broken Rice
Grain Composition	No.1 (<0.091 inch - ≥0.085 inch) (%)	50.00
	No.2 (<0.085 inch - ≥0.069 inch) (%)	50.00
Defect, not Exceeding	Lesser Grades (%)	5.00
	Point and Dusts (%)	1.00
	Yellow Content (%)	2.00



## Definitions

**Whole Kernels** - Rice kernels which are not broken.

**Head Rice** - A piece of kernel with a length equal to or greater than 3/4 of the average length of the unbroken kernel.

**Brokens** - Pieces of kernels with each length 1/5 or more of the average length of the unbroken kernel as specified for each grade under this standard but the length of the kernels must be less than of big broken.

**Big Brokens** - Pieces of kernels smaller than 1/4 but bigger than 1/2 the average length of the unbroken kernel as specified for each grade under this standard, but the length of the kernel must be less than that of head rice.

**Moisture** - Content of water in the rice which is commonly expressed in wet basis (the % of water in the grain). It is determined by the air oven method, which related electric resistance of dielectric properties of the grain to its moisture content.

**Damaged Kernels** - Kernels of rice which are distinctly discoloured or damaged by heat, water, insects, fungi or any other means. In parboiled kernels, non-parboiled rice are also considered as damaged kernels.

**Yellow Kernels** - Kernels that have changed their normal colour into yellow or yellowish brown as a result of heating and natural agents.

**Chalky Kernels** - Kernels that have 1/2 or more of the surface that is white like the colour of chalk.

**Red & Red Streaked Kernels** - Kernels that have red streaks, the total length of which amounts to 1/2 or more of the length of the kernel, but which are free from red patches amounting to 1/4 of the surface area of the kernel.

**Foreign Matter** - All matter other than head rice, big broken and brokens, and includes dust, husks, weevilled web, (excluding rice and brokens) straw, dead insects, sand and dirt, seeds or other plants and points.

**Foreign Kernels** - Kernels of any variety other than kernels of the specified variety.

**Paddy** - Unhusked kernels of rice.

**Extra Well Milled** - Paddy from which the husk, the germ and the bran layers have been completely removed to the extent that the appearance is translucent.

**Well Milled** - Paddy from which the husk, the germ and the bran layers have been removed to a lesser degree than that of extra well milled rice.

**Reasonably Well Milled** - Paddy from which the husk, the greater part of the germ and bottom of its outer and inner bran layers have been removed to a certain extent but to a lesser degree than that of well milled rice.

For all other specifications and definitions, where they do not conflict with the above, see the Myanmar Ministry of Commerce's Rice Standards.

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