



Individual Commodity Definitions & Standard Terms

South American Long Grain Parboiled Rice



S. AMERICA - LONG GRAIN PARBOILED RICE (FOB FCL)	FREQUENCY
Brazilian Parboiled Milled Rice 5% Broken STX	D
Uruguayan Parboiled Milled Rice 5% Broken STX	D

D = DAILY PRICE ASSESSMENT

Assessment Principles

Uruguay
Load port: Montevideo.
Variety: El Paso.

Brazil
Load port: Rio Grande.

The following terms are the same for both of the above origins:

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: 500 MTS - 3,000 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: USD PMT net shipped weight FOB load port 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.



South American Long Grain Parboiled Rice - Physical Specification

GRADE	Brazilian Parboiled 5% Broken	Uruguayan Parboiled 5% Broken
Max. Moisture Content (%)	14.00	14.00
Max. Damaged (%)	2.00	2.00
Max. Chalky Kernels (%)	4.00	4.00
Max. Yellow Kernels (%)	1.00	1.00
Max. Foreign Matter (%)	0.05	0.20
Max. Paddy Kernels (%)	0.10	0.10
Min. Milling Degree	Well Milled	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 1/4 of the length of a whole kernel, but less than 3/4 of the length.

Moisture – The presence of water in rice.

Damaged Kernels – Rice kernels that are clearly damaged by insects, fungi, moisture or heat.

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

Yellow Kernels – Rice kernels which have clearly turned partially or wholly yellow.

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.

Paddy Kernels – Rice which has not been dehusked.

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

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