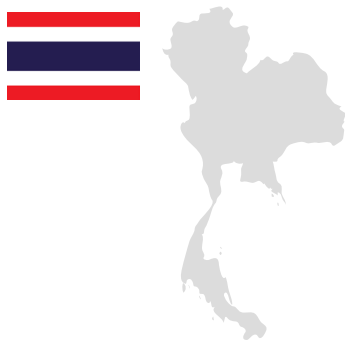


Individual Commodity Definitions & Standard Terms

Thai Long Grain Fragrant Rice



THAILAND - LONG GRAIN FRAGRANT RICE (FCL)	FREQUENCY
Hom Mali White Rice 100% Grade B	D
Hom Mali White Rice A1 Super 100% Broken	W
Pathumthani Fragrant 100% Grade B	W

D = DAILY PRICE ASSESSMENT

W = WEEKLY PRICE ASSESSMENT

Assessment Principles

Quality: Please see overleaf.

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: 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 load port Bangkok 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.

Load rate: 24 MTS per FCL.

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.



Thai Long Grain Fragrant Rice - Specification

GRADE		Thai Hom Mali 100% Grade B	Thai Pathumthani 100% Grade B	
Grain Composition (%)	Whole Kernels (min.)	60.00	60.00	
	Head Rice (max.)	35.50	35.50	
	Brokens and Small Brokens C1 (max.)	Total	4.50	4.50
		Brokens Size 1	3.90 - 4.50	3.90 - 4.50
		% of Kernel required to be classified as Brokens Size 1	50.00 - 79.99	50.00 - 79.99
		Brokens Size 2	0.00 - 0.50	0.00 - 0.50
		% of Kernel required to be classified as Brokens Size 2	>C1 - 49.99	>C1 - 49.99
Small Brokens C1	0.00 - 0.10	0.00 - 0.10		
Maximum Limits	Damaged Kernels (%)	0.25	0.25	
	Yellow Kernels (%)	0.20	0.20	
	Chalky Kernels (%)	3.00	6.00	
	Red and/or Undermilled Kernels (%)	0.50	0.50	
	Underdeveloped Kernels and Foreign Matter (%)	0.20	0.20	
	White Glutinous Rice (%)	1.00	1.50	
	Paddy (Grains/kg.)	5.00	5.00	
	Moisture Content (%)	14.00	14.00	
	Purity (min.) (%)	92.00	80.00	
	Average Length of Whole Kernels (min.) (mm)	7.00	7.00	
	Minimum Milling Degree	Extra Well Milled	Extra Well Milled	

GRADE		Thai A1 Hom Mali Super 100% Broken Rice	
Grain Composition (%)	Small Brokens C1 (max.)	5.00	
	Whole Kernels and Parts \geq 65% of the Kernel (max.)	15.00	
	Parts <65% of the Kernel and not passing through Sieve No. 7 (min.)	80.00	
Maximum Limits (%)	White Glutinous Rice (or White Rice)	Total	1.50
		Small Brokens C1	0.50
	Foreign Matter	0.50	
	Moisture Content	14.00	



Definitions

Whole Kernels - Rice kernels that are at least 9/10 of the whole kernel.

Head Rice - Broken kernels whose lengths are more than those of Broken kernels but have not reached the length of the whole kernel. This includes split kernels that retain the area from 4/5 of the whole kernel. The size of the kernel required to be classified as Head Rice is 4/5.

Broken kernels - Broken kernels that represent at least 1/4 of the whole kernel but have not reached the length of Head Rice. This includes split kernels that retain the area from 4/5 of the whole kernel.

Small Broken C1 - Small broken kernels that pass through round hole metal sieve No. 7.

Damaged Kernels - Kernels that are obviously damaged as can be seen by the naked eye, due to moisture, heat, fungi, insects or other.

Yellow Kernels - Rice kernels that have some parts of the kernels turn yellow obviously. This includes parboiled rice kernels that are light brown partly or wholly.

Chalky Kernels - Non-glutinous rice kernels that have an opaque area like chalk covering at least 50% of the kernel.

Red Kernels - Rice kernels that have red bran covering the kernels wholly or partly.

Undermilled Kernels - Milled rice kernels that have the milling degree below that specified for each grade of rice.

Underdeveloped Kernels - Kernels that do not develop normally as should be and are flat without starch.

Foreign Matter - Matter other than rice. This includes rice husk and bran detached from rice kernels.

White Glutinous Rice - Rice that is obtained by removing bran from Cargo glutinous rice.

Paddy - Rice that is not yet dehusked.

Extra Well Milled - The removal of bran entirely to the extent that the rice kernel has a specially beautiful appearance.

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.

Purity - Amount of rice devoid of contrasting varieties.

Sieve - Round hold metal sieve No. 7 that is 0.79mm thick and with a hole diameter of 1.75mm.

For all other specifications and definitions, where they do not conflict with the above, see 'Ministry of Commerce, Standards of Thai Hom Mali Rice, 2016' for Hom Mali and 'Ministry of Commerce, Standards of Thai Fragrant Rice, 2016' for Pathumthani. Testing of these specifications is as per 'ISO 7301 (Third Edition, 2011-03-01)'.