



## Individual Commodity Definitions & Standard Terms

### Thai Long Grain Parboiled Rice



### Assessment Principles

Quality: Please see overleaf.

Sortexing: Prices are for sortexed quality, except for Parboiled Milled Rice 100% and Parboiled Milled Rice 5%, which are non-sortexed.

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 Bangkok, on 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.

Load rate: 400 MTS per hold / hatch basis max 2,000 MTS per weather working day, (Sundays/holidays excluded unless used).

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 1 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.

THAILAND - LONG GRAIN PARBOILED RICE	FREQUENCY
Parboiled Milled Rice 100% STX <b>B</b>	<b>D</b>
Parboiled Milled Rice 100%	<b>W</b>
Parboiled Milled Rice 5% STX	<b>W</b>
Parboiled Milled Rice 5%	<b>W</b>

**B** = BENCHMARK  
**D** = DAILY PRICE ASSESSMENT  
**W** = WEEKLY PRICE ASSESSMENT



## Thai Long Grain Parboiled Rice - Physical Specification

GRADE		Thai Parboiled 100% STX	Thai Parboiled 100%	Thai Parboiled 5% STX	Thai Parboiled 5%	
Grain Composition (%)	Whole Kernels (min.)	80.00	80.00	80.00	80.00	
	Head Rice (max.)	16.00	16.00	13.00	13.00	
	% of Kernel required to be classified as Head Rice	8.00	8.00	7.50	7.50	
	Brokens and Small Brokens C1 (max.)	Total	4.00	4.00	7.00	7.00
		Brokens Size 1	3.40 - 4.00	3.40 - 4.00	6.40 - 7.00	6.40 - 7.00
		% of Kernel required to be classified as Brokens Size 1	50.00 - 79.99	50.00 - 79.99	35.00 - 69.99	35.00 - 74.99
		Brokens Size 2	0.00 - 0.50	0.00 - 0.50	0.00 - 0.50	0.00 - 0.50
		% of Kernel required to be classified as Brokens Size 2	>C1 - 49.99	>C1 - 49.99	>C1 - 34.99	>C1 - 34.99
	Small Brokens C1	0.00 - 0.10	0.00 - 0.10	0.00 - 0.10	0.00 - 0.10	
Maximum Limits	Damaged Kernels (%)	1.00	1.00	1.00	1.00	
	Yellow Kernels (%)	0.25	0.50	0.50	1.00	
	Red and/or Undermilled Kernels (%)	0.50	0.50	1.00	1.00	
	Underdeveloped Kernels and Foreign Matter (%)	0.20	0.20	0.20	0.20	
	Glutinous Rice (%)	1.50	1.50	1.50	1.50	
	Black Kernels (%)	0.10	0.25	0.15	0.25	
	Partly Black and Peck Kernels (%)	Total	1.50	2.50	2.00	3.00
		Partly Black Kernels	0.50	1.00	0.75	1.50
	Paddy (Grains/kg.)	3.00	5.00	5.00	10.00	
Moisture Content	14.00	14.00	14.00	14.00		
Average Length of Whole Kernels (%)	>6.60mm	≥60.00	≥60.00	≥45.00	≥45.00	
	>6.20mm - 6.60mm	30.00 - 40.00	30.00 - 40.00	35.00 - 55.00	35.00 - 55.00	
	≤6.20mm	0.00 - 10.00	0.00 - 10.00	0.00 - 20.00	0.00 - 20.00	
Minimum Milling Degree	Extra Well Milled	Extra Well Milled	Well Milled	Well Milled		



## Definitions

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

**Head Rice** - Broken kernels with lengths more than those of brokens 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.

**Brokens** - 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 Brokens 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 which have partially turned an obvious yellow colour. This includes parboiled rice kernels that are partly or wholly light brown.

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

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

**Underdeveloped Kernels** - Rice 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.

**Glutinous Rice** - Rice that is obtained by removing bran from cargo glutinous rice.

**Black Kernels** - Parboiled rice kernels that are black for the whole kernels, including kernels that are dark brown for the whole kernels.

**Partly Black Kernels** - Parboiled rice kernels that have a black or dark brown area on the kernels which cover at least 1/4 of the whole kernel, but do not cover the entire kernel.

**Peck Kernels** - Parboiled rice kernels that have an obviously black or dark brown area on the kernels of less than 1/4 of the whole kernel.

**Paddy** - Rice that is not yet dehusked.

**Extra Well Milled** - The removal of bran entirely to the extent that the rice kernel has an especially beautiful appearance.

**Well Milled** - The removal of bran entirely to the extent that the rice kernel has a 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 propoerties of the grain to its moisture content.

**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 Rice, 2016'. Testing of these specifications is as per 'ISO 7301 (Third Edition, 2011-03-01)'.