



Individual Commodity Definitions & Standard Terms

Thai Long Grain White Rice



THAILAND - LONG GRAIN WHITE RICE	FREQUENCY
100% Grade B	D
5% Broken B	D
10% Broken	D
15% Broken	D
25% Broken	D
A1 Super 100% Broken	D

B	= BENCHMARK
D	= DAILY 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 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 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 White Rice - Physical Specification

GRADE		Thai 100% Grade B	Thai 5% Broken	Thai 10% Broken	Thai 15% Broken	Thai 25% Broken	
Grain Composition (%)	Whole Kernels (min.)	60.00	60.00	55.00	55.00	40.00	
	Head Rice (max.)	35.50	33.00	33.00	28.00	32.00	
	% of Kernel required to be classified as Head Rice	80.00	75.00	70.00	65.00	50.00	
	Brokens and Small Brokens C1 (max.)	Total	4.50	7.00	12.00	17.00	28.00
		Brokens Size 1	3.90 - 4.50	6.40 - 7.00	11.00 - 12.00	14.50 - 17.00	26.00 - 28.00
		% of Kernel required to be classified as Brokens Size 1	50.00 - 79.99	35.00 - 74.99	35.00 - 69.99	30.00 - 64.99	C1 - 49.99
		Brokens Size 2	0.00 - 0.50	0.00 - 0.50	0.00 - 0.70	0.00 - 2.00	-
		% of Kernel required to be classified as Brokens Size 2	>C1 - 49.99	>C1 - 34.99	>C1 - 34.99	>C1 - 29.99	-
Small Brokens C1	0.00 - 0.10	0.00 - 0.10	0.00 - 0.30	0.00 - 0.50	2.00		
Maximum Limits	Damaged Kernels (%)	0.25	0.25	0.50	1.00	2.00	
	Yellow Kernels (%)	0.20	0.50	1.00	1.00	1.00	
	Chalky Kernels (%)	6.00	6.00	7.00	7.00	8.00	
	Red and/or Undermilled Kernels (%)	0.50	2.00	2.00	5.00	7.00	
	Underdeveloped Kernels and Foreign Matter (%)	0.20	0.30	0.40	0.40	2.00	
	White Glutinous Rice (%)	1.50	1.50	1.50	2.00	2.00	
	Paddy (Grains/kg.)	5.00	8.00	13.00	13.00	20.00	
	Moisture Content	14.00	14.00	14.00	14.00	14.00	
Average Length of Whole Kernels (%)	>7.00mm	≥40.00	≥20.00	≥10.00	≥5.00		
	>6.60mm - 7.00mm	55.00 - 60.00	70.00 - 80.00	75.00 - 90.00	65.00 - 95.00	≥50.00	
	>6.20mm - 6.60mm						
	≤6.20mm	0.00 - 5.00	0.00 - 10.00	0.00 - 15.00	0.00 - 30.00	≤50.00	
Minimum Milling Degree		Extra Well Milled	Well Milled	Well Milled	Reasonably Well Milled	Ordinarily Well Milled	

GRADE		Thai A1 Super 100% Broken	
Grain Composition (%)	Small Brokens C1 (max.)	5.00	
	Whole Kernels and Parts ≥65% of 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 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 - Rice 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.

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 - 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.

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.

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

Reasonably Well Milled - The removal of a large amount of bran to the extent that the rice kernel has a reasonably beautiful appearance.

Ordinarily Milled - The removal of some portions of the bran only.

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.

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)'.