



Individual Commodity Definitions & Standard Terms

Vietnamese Long Grain Glutinous Rice Assessment Principles



Quality: Please see overleaf.

Variety: Long An

Sortexing: All prices are for sortexed quality.

Current crop. Weight, Quality and Fumigation final at loading as per certificates issued by a First Class Superintendence 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 130g. 2% empty bags to be loaded at seller's cost.

Basis: USD PMT net shipped weight FOB, load port Ho Chi Minh City, in 20' containers.

Load rate: 25 MTS per FCL.

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

VIETNAM - LONG GRAIN GLUTINOUS RICE (FCL)	FREQUENCY
White Glutinous Rice 10% Broken	W

W = WEEKLY PRICE ASSESSMENT



Vietnamese Long Grain Glutinous Rice - Physical Specification

GRADE		Vietnamese White Glutinous 10% Broken
Grain Composition (%)	Whole Kernels (min.)	55.00
	Head Rice (max.)	35.00
	% of Whole Kernel required to be classified as Broken Rice	35.00 - 70.00
	Broken Rice	
	Total Rice	12.00
	Small Broken (max.)	0.30
Maximum Limits	Red Streaked Kernels and Undermilled Kernels (%)	2.00
	Yellow Kernels (%)	1.00
	Foreign Grains (%)	3.00
	Damaged Kernels (%)	1.25
	Immature and Malformed Kernels (%)	4.00
	White Rice Kernels (%)	15.00
	Impurities (Foreign Matter) (%)	10.00
	Paddy (Grains/kg)	10.00
Moisture (%)	14.00	
Minimum Milling Degree		Well Milled



Definitions

Whole Kernels – Rice kernels which are at least 9/10 of the length of the whole kernel.

Head Rice – A piece of rice kernel which is at least 4/5 of the length of a whole kernel, but not reaching 9/10.

Broken Rice – A piece of rice kernel which is at least 1/4 of the length of a whole kernel, but less than 4/5 of the length.

Small Broken Rice – Part of a rice kernel that is less than 1/4 of the length of a whole kernel and cannot pass through a sieve with round perforations of 1.4mm in diameter, but can pass through a sieve with round perforations of 2.0mm.

Red Streaked Kernels – Rice kernels that are at least 1/4 covered by red bran and/or red streaks, the length of which are at least 1/2 of the kernel, but which do not amount to 1/4 or more of the surface area of the kernel.

Undermilled Kernels – Rice kernels that are covered by bran streaks, the length of which are greater than or equal to the length of the kernel or the surface of the bran streaks are greater than 1/4 of the surface of a kernel.

Yellow Kernels – Rice kernels that have partially or wholly turned to a visible yellow colour.

Foreign Grains – Varieties of rice that are not Long An and rice seeds.

Damaged Kernels – Rice kernels with an obviously reduced quality due to moisture, fungi, insect and other causes.

Immature and Malformed Kernels – Kernels which are unrefined and/ or inadequately developed.

White Rice Kernels – Non-glutinous rice kernels.

Impurities (Foreign Matter) – Organic and inorganic matter other than whole grain or broken rice, inclusive of rice husk, straw, garbage, insect, whole damaged seed, other plant seeds, weeds, soil, sand stones, gravel, metal pieces, which pass through a sieve with a hole size of 1.0mm.

Paddy – Rough rice that has retained its husk after threshing.

Moisture – The amount of water and volatile substances present in white sticky rice, measured in percent by weight, is determined by the method specified in ISO 712 by drying the sample at a temperature of 130 ± 3 °C for the period (120 ± 5) min.

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

For all other specifications and definitions, where they do not conflict with the above, see 'National Standards TCVN 8368:2010' and 'National Standards TCVN 5644:2008'.

Testing of these specifications is as per 'National Standards TCVN 1643:2008'.