



Individual Commodity Definitions & Standard Terms

Vietnamese Long Grain White Rice



VIETNAM - LONG GRAIN WHITE RICE	FREQUENCY
5% Broken B	D
10% Broken	D
15% Broken	D
25% Broken	D
100% Broken	D

B = BENCHMARK

D = DAILY PRICE ASSESSMENT

Assessment Principles

Quality: Please see overleaf.

Variety:

5% - 25% Broken: IR 50404.

100% Broken: Blend of available of long grain varieties.

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 stowed and trimmed one safe berth, load port Ho Chi Minh City, basis conventional vessel.

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

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.



Vietnamese Long Grain White Rice - Physical Specification

GRADE		Vietnamese 5%	Vietnamese 10%	Vietnamese 15%	Vietnamese 25%	
Grain Composition (%)	Whole Kernels (min.)	60	55	50	40	
	Head Rice (max.)	35	35	35	35	
	Broken Rice	% of Whole Kernel required to be classified as Broken Rice	35.00 - 75.00	35.00 - 70.00	35.00 - 65.00	25.00 - 50.00
		Total Broken Rice	5.00 ±2.00	10.00 ±2.00	15.00 ±2.00	25.00 ±2.00
		Small Broken (max.)	0.20	0.30	0.50	2.00
Maximum Limits	Red Streaked Kernels and Undermilled Kernels (%)	2.00	2.00	5.00	7.00	
	Yellow Kernels (%)	0.50	1.00	1.25	1.50	
	Chalky Kernels (%)	6.00	7.00	7.00	8.00	
	Damaged Kernels (%)	1.00	1.25	1.50	2.00	
	Waxy (Glutinous) Kernels (%)	1.50	1.50	2.00	2.00	
	Immature and Malformed Kernels (%)	0.20	0.20	0.30	1.50	
	Impurities (Foreign Matter) (%)	0.10	0.20	0.20	0.50	
	Paddy (Grains/kg)	15.00	20.00	25.00	30.00	
	Moisture (%)	14.00	14.00	14.00	14.50	
Minimum Milling Degree	Well Milled	Well Milled	Reasonably Well Milled	Ordinary Milled		

GRADE	Vietnamese 100% Broken	
Grain Composition (%)	Whole Kernels 10/10 (max.)	1.00
	Broken 8/10 - 10/10 (max.)	4.00
	Broken 6.5/10 - 8/10 (max.)	15.00
	Broken 3/10 - 6.5/10 (min.)	75.00
	Small Broken (max.)	5.00
Maximum Limits (%)	Chalky Kernels	10.00
	Waxy (Glutinous) Kernels	2.50
	Impurities (Foreign Matter)	1.00
	Moisture	15.00
Minimum Milling Degree	Ordinary 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 which are greater than or equal to the length of the kernel but which do not amount to 1/4 or more of the surface area of the kernel.

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

Chalky Kernels – Rice kernels (except for waxy rice) where at least 3/4 of the surface has an opaque and floury appearance.

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

Waxy (Glutinous) Kernels – Rice kernels that have a white and opaque appearance.

Immature and Malformed Kernels – Grains of unrefined rice grains and/ or inadequate development.

Impurities (Foreign Matter) – Organic and inorganic matter other than whole grain or broken rice.

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

Moisture – The loss of mass by heating rice at 105°C until the mass of the sample reaches constancy.

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

Reasonably Well Milled – Milled rice which is obtained by milling paddy to a degree that the husk, the greater part of the germ and bottom of its outer and inner bran layers have been removed to an extent, but less so than well milled rice.

Ordinary Milled – Milled rice which is obtained by milling paddy in such a way that a part of the bran and the embryo have been removed.

For all other specifications and definitions, where they do not conflict with the above, see 'National Standards TCVN 5644:2008'.
Testing of these specifications is as per 'National Standards TCVN 1643:2008'.