



Technical Specifications for
GLUTINOUS WHITE RICE 25%

Specification reference: **Glutinous White Rice 25%**

Version: **V13.0**

Date of issue: **20 September 2013**

Developed: **Van Hoan NGUYEN, OSPFQ- WFP**

Reviewed: **Shane PRIGGE, OSPFQ- WFP**

Approved: **Shane PRIGGE, OSPFQ- WFP**

1. SCOPE

This specification is applied for Glutinous White Rice – 25%, that WFP purchases and distributes to beneficiaries.

2. DEFINITIONS

Rice means non-glutinous and glutinous rice (*Oryza sativa* L.) in whatever form.

Paddy means rice that is not yet dehusked.

Cargo rice (Loonzain rice, Brown rice, Husked rice) means rice that is dehusked only.

White rice means rice that is obtained by removing bran from cargo non-glutinous rice.

Part of rice kernels means each part of the whole kernel that is divided lengthwise in to 10 equal parts.

Whole kernels mean rice kernels that are in whole condition without any broken part, including the kernels that have length as from 9 parts onward.

Head rice means broken kernels whose lengths are more than 5 parts but have not reached the length of the whole kernel. This includes slit kernels that retain the area as from 80% of the whole kernel.

Brokens means broken kernels that have the length not reaching the length of Head rice (>5 parts) and not passing through round hole metal sieve No 7 (sieve that is 0.79mm thick and with hole diameter of 1.75mm)

Small brokens mean small broken kernels that pass through round hole metal sieve No 7 (sieve that is 0.79mm thick and with hole diameter of 1.75mm).

Red kernels mean rice kernels that have red bran covering the kernels wholly or partly.

Yellow kernels mean rice kernels that have some parts of the kernels turn yellow obviously.

Damaged kernels mean kernels that are previously damaged as can be seen by the naked eyes due to moisture, heat fungi, insects or other.

White glutinous rice means rice that is obtained by removing bran from Cargo glutinous rice

Under milled kernels mean milled rice kernels that have the milling degree below that specified for each grade of rice.

Undeveloped kernels mean kernels that do not develop normally as should be, and are flat without starch.

Immature kernels mean rice kernels that are light green, obtained from immature paddy.

Other seeds mean seeds of other plants than rice kernels.

Foreign matter means other matter than rice. This includes rice husk and bran detached from rice kernels.

Milling degree means the degree to which the rice is milled.

Ordinarily milled is the removal of some portions of bran only.

3. REFERENCE

Codex standard for rice CODEX STAN 198-1995

Thai Rice Standards, BE 2540.

4. SPECIFICATION

4.1 General requirements

Rice shall be fresh, free from abnormal flavours, odours, live insects. The main requirements for rice are:

Moisture	14.0% m/m max.
Whole kernels	40.0% m/m min.
Broken (≤5 part, including Broken not passing through sieve No. 7)	28.0% m/m max.
Small broken (passing through sieve No. 7)	2.0% m/m max.
Red and/or Under milled kernels	6.0% m/m max.
Yellow kernels	4.0% m/m max.
Damaged kernels	2.0% m/m max.
White rice (not including Glutinous rice not yet transformed)	15.0% m/m max.
Undeveloped, Immature kernels, Other seeds and Foreign matter (singly or combined)	3.0% m/m max.
Paddy	20 grains/kg max.
Milling degree	Ordinarily milled
Crop year	As per contractual

If required by recipient country, Rice needs to be obtained from non-genetically modified varieties.

4.2 Contaminants

4.2.1 Heavy metals

The products covered by the provisions of this standard shall be free from heavy metals in amounts which may represent a hazard to human health.

4.2.2 Pesticide residues

Rice shall comply with those maximum residue limits established by the Codex Alimentarius Commission for this commodity.

4.3 Hygiene

4.3.1 It is recommended that the product covered by the provisions of this standard be prepared and handled in accordance with the appropriate sections of the *Recommended International Code of Practice – General Principles of Food Hygiene*

(CAC/RCP 1-1969), and other Codes of Practice recommended by the Codex Alimentarius Commission which are relevant to this product.

4.3.2 To the extent possible in good manufacturing practice, the product shall be free from objectionable matter.

4.3.3 When tested by appropriate methods of sampling and examination, the product:

- shall be free from micro-organisms in amounts which may represent a hazard to health;
- shall be free from parasites which may represent a hazard to health; and
- shall not contain any substance originating from micro-organisms, including fungi, in amounts which may represent a hazard to health.

5. ANALYTICAL REQUIREMENTS

The principal tests in table 1 must be performed in order to check if the quality of the **Rice** meets above requirements. Additional analyses shall be defined in case of further quality assessment.

Table 1: List of compulsory tests and reference method

No	Analyses/tests	Limit	Reference method (or equivalent)
1	Moisture	14.0% m/m max.	ISO 711-2009
2	Whole kernels	40.0% m/m min.	<i>Visual examination</i>
3	Brokens (≤5 part , including Brokens not passing through sieve No. 7)	28.0% m/m max.	<i>Visual examination</i>
4	Small brokens (passing through sieve No. 7)	2.0% m/m max.	<i>Visual examination</i>
5	Red and/or Under milled kernels	6.0% m/m max.	<i>Visual examination</i>
6	Yellow kernels	4.0% m/m max.	<i>Visual examination</i>
7	Damaged kernels	2.0% m/m max.	<i>Visual examination</i>
8	White rice (not including Glutinous rice not yet transformed)	15.0% m/m max.	<i>Visual examination</i>
9	Undeveloped, Immature kernels, Other seeds and Foreign matter (singly or combined)	3.0% m/m max.	<i>Visual examination</i>
10	Paddy	20 grains/kg max.	<i>Visual examination</i>
11	Milling degree	Ordinarily milled	
12	GMO (<i>only if required</i>)	Negative (< 0.9% of GMO material)	