

## Thai White Rice Standard

Thai Hom Mali/Jasmine Rice Standard, Ref. TAS 4000-2003

Description	Percentage by Weight
Purity	92%
Moisture	14% Max
Whole Kernels	60% Min
Brokens (5.2 mm)	4.5 Max
Red Kernels	2% Max
Yellow Kernels	1% Max
Chalky Kernels	7% Max
White Glutinous Rice	2% Max
Foreign Matters/Undeveloped Kernels	2% Max
Paddy (Grains per Kg)	7
Milling Degree	Extra Well Milled

Thai Pathum Thani Fragrance Rice Standard, Ref. TAS 4000-2003

Description	Percentage by Weight
Purity	92%
Moisture	14% Max
Whole Kernels	60% Min
Brokens (5.2 mm)	
Red Kernels	2% Max
Yellow Kernels	1% Max
Chalky Kernels	7% Max
White Glutinous Rice	2% Max
Foreign Matters/Undeveloped Kernels	2% Max
Paddy (Grains per Kg)	7
Milling Degree	Extra Well Milled

Thai Long Grain White Rice 100%, Sortexed, Grade B as per TAS 4000-2003

<b>Description</b>	<b>Percentage by Weight</b>
Moisture	14% Max
Whole Kernels	60% Min
Long Grain Class I	40% Min
Brokens (5.2 mm)	4.5% Max
Red Kernels	0% Max
Yellow Kernels	0.2% Max
Chalky Kernels	6% Max
Damaged Kernels	0.25% Max
Foreign matters	0.2% Max
White Glutinous Rice	1.5% Max
Paddy (Grains per Kg)	7
Milling Degree	Extra Well Milled

Thai White Rice 5% Brokens Standard, Ref. TAS 4000-2003

<b>Description</b>	<b>Percentage by Weight</b>
Purity	92%
Moisture	14% Max
Whole Kernels	60% Min
Brokens (5.2 mm)	7.6% Min
Red Kernels	2% Max
Yellow Kernels	0.5% Max
Chalky Kernels	6% Max
Damaged Kernels	0.25% Max
White Glutinous Rice	1.5% Max
Foreign Matters/Undeveloped Kernels	0.3% Max
Paddy (Grains per Kg)	10
Milling Degree	Well Milled

Thai Parboiled Rice Standard as per Rice Standards, TAS B.E.2540 (1997)

<b>Description</b>	<b>Percentage by Weight</b>
Moisture	14% Max
Whole Kernels	80% Min
Long Grain Class I & Class II	60% Min
Brokens (5.2 mm)	4% Max
Red Kernels & Undermilled Kernels	0.5% Max
Yellow Kernels	0.25% Max
Black Kernels	0.1% Max
Partly Black Kernels & Peck Kernels	1.5%Max
Damaged Kernels	1% Max
White Glutinous Rice	1.5% Max
Foreign Matters, Undeveloped &Immature Kernels	0.2% Max
Paddy (Grains per Kg)	3
Milling Degree	Extra Well Milled

Thai White Rice 25% Brokens Standard, Ref. TAS 4000-2003

<b>Description</b>	<b>Percentage by Weight</b>
Long Grain Class I & Class II	60% Min
Moisture	14% Max
Whole Kernels	40% Min
Brokens (5.2 mm)	28% Min
Red Kernels	7% Max
Yellow Kernels	1% Max
Chalky Kernels	8% Max
Damaged Kernels	2% Max
White Glutinous Rice	2% Max
Foreign Matters/Undeveloped Kernels	2% Max
Paddy (Grains per Kg)	20
Milling Degree	standard

Thai White Rice 100% Broken Standard, Ref. TAS 4000-2003

Description	Percentage by Weight
Moisture	14% Max
Whole Kernels	15% Min
Broken (5.2 mm)	73% Min
Broken (5 mm)	10% Max
C1 Broken	1% Max
Red Kernels	N/A
Yellow Kernels	N/A
Chalky Kernels	N/A
Damaged Kernels	N/A
White Glutinous Rice	1.5% Max
Foreign Matters/Undeveloped Kernels	0.5% Max
Paddy (Grains per Kg)	N/A
Milling Degree	Standard