



Technical Specifications for

VIETNAM WHITE RICE 25%, SHORT LENGTH

Specification reference: **Vietnam White Rice 25%, Short length (<6mm)**

Version: **1.0**

Date of issue: **8th August, 2010**

1. SCOPE

This specification based on “Vietnam White Rice Standards, TCVN 5644:2008 and TCVN 5643:1999” is applied for White Rice – 25%, short length (<6mm), originated in Vietnam that WFP purchases and distributes to beneficiaries.

2. DEFINITION

Rice means rice that is obtained by removing bran from Paddy rice (*Oryza sativa* L.) that some or all of the germ and the internal layers of the bran have been removed.

Paddy means rice that is not yet dehusked.

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

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

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

Average length of rice kernel is the average length of 100 whole kernels randomly selected from a representative sample.

Whole kernels mean rice kernels that are in whole condition without any broken part, including the kernels that have length as from 9/10 average length of whole kernel onward.

Head rice means kernels whose lengths are more 8/10 average length of whole kernel.

Brokens means broken kernels that have the length as from 2.5/10 to 8/10 average length of whole kernel and that don't pass the sieve with hole diameter of 1.4mm.

Small brokens mean small broken kernels have length less than 2.5/10 average length of whole kernel, and broken kernels that pass through sieve with hole diameter of 2 mm but doesn't pass through sieve with hole diameter of 1.4 mm.

Red kernels are kernels with a red-coloured pericarp covering one-quarter of their surface onward.

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

Chalky kernels mean non-glutinous rice kernels that have an opaque area like chalk covering the kernels as from 75% onward.

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 Husked glutinous rice

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

Green kernels (Immature kernel and malformed kernel) mean kernels that do not develop normally as should be.

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 of the germ and of some portions of bran.

3. SPECIFICATION

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

Moisture	14% max
Short grain (< 6.0 mm)	70 % min
Whole kernels	40 % min
Broken (0.25- 0.5 L)	25±2 %
Small broken	0.2 % max
Red and/or Under milled kernels	7.0 % max
Yellow kernels	1.5 % max
Chalky kernels	8.0 % max
Damaged kernels	2.0 % max
White glutinous rice	2.0 % max
Undeveloped, Immature kernels	1.5 % max
Foreign matter	0.5 % max
Paddy (grains per 1 kg)	30 grains max
Milling degree	Ordinarily milled

In addition, **Rice** shall not contain other contaminants and toxins in amounts which may represent a hazard to human health.

4. ANALYTICAL REQUIREMENTS

Table 1: List of compulsory tests and reference method

No	Parameters	Limit	Method *
1	Moisture	14% max	TCVN 1643:2008
2	Short grain (< 6.0 mm)	70 % min	TCVN 1643:2008
3	Whole kernels	40 % min	TCVN 1643:2008
4	Broken (0.25- 0.5 L)**	25±2 %	TCVN 1643:2008
5	Small broken	0.2 % max	TCVN 1643:2008
6	Red and/or Under milled kernels	7.0 % max	TCVN 1643:2008
7	Yellow kernels	1.5 % max	TCVN 1643:2008
8	Chalky kernels	8.0 % max	TCVN 1643:2008
9	Damaged kernels	2.0 % max	TCVN 1643:2008
10	White glutinous rice	2.0 % max	TCVN 1643:2008
11	Undeveloped, Immature kernels	1.5 % max	TCVN 1643:2008
12	Foreign matter	0.5 % max	TCVN 1643:2008
13	Paddy (grains per 1 kg)	30 grains max	TCVN 1643:2008
14	Milling degree	Ordinarily milled	TCVN 1643:2008
15	Organoleptic	Natural state, smell and colour	Visual, Sensorial
16	Alive insect	Nil	ISO 6639-1, 2, 3 and 4

* Or equivalent

** L: Length of the kernel