

Weevilled - Grains that are partially or wholly bored or eaten by weevil or other grain insects.

SCHEDULE III

(See Rules 3 and 4)

Grade designations and definition of quality of Raw Milled Superfine Rice and Raw Milled fine Rice

Special Characteristics

Grade -----

designation (Maximum limit of tolerance)

Foreign	Admixture	Broken	Damaged,
matter	(% by wt.)	(% by wt.)	and
(% by wt.)			discoloured
			chalky,
			Immature
			and

General Characteristics

Green

(% by wt.)

1	2	3	4	5	6
I	0.3	5.0	5.0	0.25	Raw milled superfine rice and raw milled fine rice shall :-
II	0.7	10.0	10.0	0.50	(a) be the dried mature kernels of <i>Oryza sativa</i> L;
III	1.5	15.0	15.0	1.0	(b) have uniform size, shape and colour;
IV	3.0	25.0	30.0	4.0	(c) be sweet, hard, clean, wholesome and free from moulds weevils, obnoxious smell, discolouration admixture of deleterious substances and all other impurities except to the extent indicated in the Schedule;
					(d) be in sound merchantable condition;
					(e) not have moisture exceeding 14 percent; and
					(f) be polished as per Rice milling industry (Regulation) Act., 1958.

DEFINITIONS :

Foreign Matter :- It includes dust, stones, lumps of earth, chaff, stem or straw and any other impurity.

Admixture :- Presence of inferior varieties and red kernels will be considered as admixture. The admixture of common rice shall not exceed 50 percent of the total admixture within the limits prescribed. The proportion of red kernels shall not exceed 0.5, 1.0 and 1.5 percent for grades I, II and III respectively.

Red Kernels :- Kernels, whole or broken which have 25 percent or more of their surface coated with red bran.

Broken :- Broken shall include pieces of kernels which are less than three-fourth of a whole kernel. The pieces smaller than one-fourth of the whole kernel are to be treated as fragments. Proportion of fragments, shall not exceed 1.0, 2.0 and 3.0 percent for grade I, II and III respectively.

Damaged and Discoloured :- Grains that are internally damaged or discoloured, damage and discolouration materially affecting the quality.

Chalky :- Grain at least half of which is milky white in colour and brittle in nature.

Immature and Green :- Grains that are not properly developed or are green in colour.

SCHEDULE IV

(See Rules 3 and 4)

Grade designations and definition of quality of Raw Milled Medium Rice

1	2	3	4	5	6
I	0.5	10.0	5.0	2.0	Raw milled medium rice shall :-
II	1.0	20.0	10.0	3.0	(a) be the dried mature kernels of <i>Oryza sativa</i> L;
III	1.5	30.0	15.0	5.0	(b) have uniform size, shape and colour;