

SCHEDULE XIII

(See Rules 3 and 4)

Grade designations and definition of quality of Fine Broken Rice

Special Characteristics			
Grade	(Maximum limit of tolerance)		
designation	General characteristics		
	Foreign matter (% by wt.)	Broken (% by wt.)	Damaged, Discolored and Chalky* (% by wt.)
1	2	3	4
I	2.0 Not less than	80	5.0
II	4.0 Not less than	60	10.0

III 4.0 Less than 60 15.0

Fine broken shall :-

(a) be the pieces of kernels of scented varieties of rice

(Oryza sativa L);

(b) have uniform colour;

(c) be scented, sweet hard, clean 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; and

(e) not have moisture exceeding 14 and 15 percent; for raw and parboiled varieties respectively.

* In which damaged grains will not exceed 3,5 and 5 percent for grade I, II and III respectively.

DEFINITIONS :

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

Brokens :- Pieces of kernels which are less than three-fourth of a whole kernel.

Fragments :- Piece of kernels which are less than one-fourth of the whole kernels.

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

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

SCHEDULE XIV

(See Rules 3 and 4)

Grade designations and definition of quality of Common Broken Rice

Special Characteristics

Grade -----

designation (Maximum limit of tolerance)

General characteristics

Foreign matter	Brokens (% by wt.)	Damaged, and Discoloured
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