



1. Product Details

- **Product:** Non-Basmati Rice
- **Common Varieties:**
 - Sona Masoori
 - IR 64
 - Ponni Rice
 - Swarna
 - Matta Rice (Red Rice)
- **Origin:** India
- **Botanical Name:** *Oryza sativa*
- **Form:** Polished (White), Parboiled, or Brown Rice
- **Aroma:** Mild to neutral, less fragrant compared to basmati rice



2. Physical Specifications

Parameter	Specification/Range
Appearance	Medium to short, uniform grains
Color	White, Golden (Parboiled), or Brown
Grain Length	5mm to 6.5mm (variety-specific)
Length-to-Breadth Ratio	2.5:1 to 3:1
Broken Grains	≤ 5% (Premium Grade)
Moisture Content	12% to 13% max
Polishing	Single/Double Polished
Chalky Grains	≤ 3%

3. Cooking Characteristics

Parameter	Specification
Elongation Ratio (Cooked)	1.5 to 1.8 times the uncooked size
Texture (Cooked)	Slightly sticky to firm (variety-dependent)
Cooking Time	10-12 minutes

4. Chemical Specifications

Parameter	Specification
Moisture Content	12% to 13% max
Amylose Content	24% to 28% (variety-specific)
Protein Content	6% to 8%
Ash Content	0.5% to 1%
Fat Content	0.5% to 1%
Pesticide Residue	As per international standards
Microbial Load	As per food safety standards

5. Grades of Non-Basmati Rice

Grade	Grain Length	Broken Grains	Purity
Premium Grade	6mm to 6.5mm	≤ 2%	99% Purity
Grade A	5.5mm to 6mm	≤ 5%	98% Purity
Standard Grade	≤ 5.5mm	≤ 10%	Mixed Quality

6. Packing and Shipping Details

- **Packing:**
 - Food-grade jute bags, poly bags, or bulk containers
 - Standard Sizes: **25kg, 50kg, or 100kg**
- **Load Capacity:**
 - **20 FT Container:** 26 Metric Tons (MT)
- **Shelf Life:** Up to **1 year** when stored in a cool, dry place, away from moisture and light.

