BASMATI RICE

Common Name : Basmati Rice English Name : Basmati Rice **Botanical Name:** *Oryza sativa*

Minimum Requirement:

Basmati rice shall be-

- long, slender, have uniform size, shape, colour with marked degree of natural fragrance characteristic to the variety;
- free from artificial colouring, polishing agents, artificial fragrances, obnoxious smell, rodent hair, excreta, filth, moulds, live insects, dead insects, insect's fragments and fungus; and



Basmati rice shall have

- length 6.61mm and above;
- length- breadth ratio 3.5 and above;
- average cooked rice length of 12.0 mm and above; and
- average volume expansion ratio more than 3.5;

Basmati rice shall not have

- The average pre-cooked milled rice breadth of more than 2 mm; and
- The elongation ratio after cooking of less than 1.7.

Criteria for Range:

S.No	Grade designation	Range-I	Range-II	Range-III
1	Foreign matter Organic & Inorganic	0.2	0.5	0.65
2	Broken / fragments/ Damaged, discoloured & Chalky grains	7.7	12.8	17
3	Other varieties of rice	5	10	15
4	Red striped/ red grains & Green Grains/Paddy Grains	4	6.7	9.3
5	Moisture	13	14	14

Sampling Plan: (Bags):

5% of the total bags or minimum one bag will be sampled from the lot. All the primary samples each of 200gms drawn from the same lot shall be thoroughly mixed and blended to constitute a homogeneous composite sample to represent the lot. If the composite sample is less than 500gms, a suitable number of y samples shall be added so that the composite sample is at least 500gms. In case number of bag for sampling is one, composite sample size shall be 400gms only.