

Product Catalogue

Vietnam Origin



Categories We Offer:

White rice: IR50404, OM6976, OM5451, OM4900

Fragrant rice: Jasmine, Vietnam KDM, Cambodia KDM, Dai Thom 8

Glutinous rice: Long An glutinous, An Giang glutinous

Short/Round grain rice: Ham Chau, Japonica



White rice

We can offer white rice in two categories:

- Commodity grade white rice: long grain, non aromatics. The grades available are IR50404 and OM6976.
- **High quality white rice:** long grain, light aromatics, less broken and chalky. The grades available are OM5451 and OM4900.

IR 50404

Available grades: 5%, 15%, 25% broken.

Parameter	Units	VIETNAM WHITE RICE , 5% BROKEN
Average length of whole kernel	mm	6.2 Min
Broken (3/4 th basis)	% w/w	5.0 Max
Chalky kernel	% w/w	5.0 Max
Damage Kernel	% w/w	0.5 Max
Foreign Matter	% w/w	0.1 Max
Glutinous rice	% w/w	0.5 Max
Moisture	% w/w	14 % Max
Paddy kernels	Grain/Kg	1.0 Max
Undermilled and red streaked kernels	% w/w	0.5 Max
Yellow Kernel	% w/w	0.5 Max

OM5451

OM5451 has longer grains and better color.

Parameter	Units	VIETNAM LONG GRAIN WHITE RICE , 5% BROKEN
Average length of whole kernel	mm	6.6 Min
Broken (3/4 th basis)	% w/w	5.0 Max
Chalky kernel/White belly	% w/w	3.5 Max
Damage Kernel	% w/w	0.3 Max
Foreign Matter	% w/w	0.1 Max
Glutinous rice	% w/w	0.5 Max
Moisture	% w/w	14 % Max
Paddy kernels	Grain/Kg	1.0 Max
Undermilled and red streaked kernels	% w/w	0.3 Max
Yellow Kernel	% w/w	0.2 Max





Fragrant rice

• Long grain, natural aromatic, less chalky and broken, soft and sweet when cooked.

Jasmine

Viet Jasmine rice is the most common of all Viet Fragrant varieties. It has a soft texture and fuller aroma when cooked.

Parameter	Units	VIETNAM JASMINE RICE 5% BROKEN, SORTEXED
Average length of whole kernel	mm	6.8 Min
Broken (3/4 th basis)	% w/w	5 Max
Chalky kernel/White belly	% w/w	3.0 Max
Damage Kernel	% w/w	0.2 Max
Foreign Matter	% w/w	0.1 Max
Glutinous rice	% w/w	0.3 Max
Moisture	% w/w	14 % Max
Paddy kernels	Grain/Kg	1.0 Max
Purity (Boiling test)	% w/w	90 Min
Undermilled and red streaked kernels	% w/w	0.2 Max
Whiteness	in kett	42 Min
Yellow Kernel	% w/w	0.2 Max

Dai Thom 8

Dai Thom 8 is a newly introduced fragrant rice variety. Characteristics are similar to Viet Jasmine rice.

Parameter	Units	VIETNAM DT8 RICE 5% BROKEN, SORTEXED
Average length of whole kernel	mm	6.7 Min
Broken (3/4 th basis)	% w/w	5 Max
Chalky kernel/White belly	% w/w	3.0 Max
Damage Kernel	% w/w	0.2 Max
Foreign Matter	% w/w	0.1 Max
Glutinous rice	% w/w	0.3 Max
Moisture	% w/w	14 % Max
Paddy kernels	Grain/Kg	1.0 Max
Purity (Boiling test)	% w/w	80 Min
Undermilled and red streaked kernels	% w/w	0.2 Max
Whiteness	in kett	42 Min
Yellow Kernel	% w/w	0.2 Max

Cambodia KDM

(processed and exported from Vietnam)

Cambodia KDM is outstanding with its fuller natural aroma, longer grains, soft texture and sweet taste. Characteristics are closer to Thai Hom Mali rice.

Parameter	Units	CAM KDM RICE 5% BROKEN, SORTEXED
Average length of whole kernel	mm	6.9 Min
Broken (3/4 th basis)	% w/w	5 Max
Chalky kernel/White belly	% w/w	2.0 Max
Damage Kernel	% w/w	0.2 Max
Foreign Matter	% w/w	0.1 Max
Glutinous rice	% w/w	0.1 Max
Moisture	% w/w	14 % Max
Paddy kernels	Grain/Kg	1.0 Max
Purity (Boiling test)	% w/w	90 Min
Undermilled and red streaked kernels	% w/w	0.2 Max
Whiteness	in kett	42 Min
Yellow Kernel	% w/w	0.2 Max



Vietnam KDM

Vietnam KDM is outstanding with its natural flavors, longer grain, soft texture and sweet taste. It is a local variety of KDM.

Parameter	Units	VIETNAM KDM RICE 5% BROKEN, SORTEXED
Average length of whole kernel	mm	6.9 Min
Broken (3/4 th basis)	% w/w	5 Max
Chalky kernel/White belly	% w/w	2.0 Max
Damage Kernel	% w/w	0.2 Max
Foreign Matter	% w/w	0.1 Max
Glutinous rice	% w/w	0.1 Max
Moisture	% w/w	14 % Max
Paddy kernels	Grain/Kg	1.0 Max
Purity (Boiling test)	% w/w	90 Min
Undermilled and red streaked kernels	% w/w	0.2 Max
Whiteness	in kett	42 Min
Yellow Kernel	% w/w	0.2 Max



ST 21

ST21 kernel is slender and short but has high protein content, soft, sweet, and rich taste.

Parameter	Units	ST 21 RICE 5% BROKEN, SORTEXED
Average length of whole kernel	mm	6.4 Min
Broken (3/4 th basis)	% w/w	5 Max
Chalky kernel/White belly	% w/w	2.0 Max
Damage Kernel	% w/w	0.3 Max
Foreign Matter	% w/w	0.05 Max
Glutinous rice	% w/w	0.1 Max
Moisture	% w/w	14 % Max
Paddy kernels	Grain/Kg	5 Max
Purity (Boiling test)	% w/w	92 Min
Undermilled and red streaked kernels	% w/w	0.3 Max
Whiteness	in kett	42 Min
Yellow Kernel	% w/w	0.3 Max





Glutinous

• There are 2 common glutinous rice varieties: An Giang glutinous and Long An glutinous

• Outstanding characteristic of glutinous rice is that it is sticky which is used to make several kinds of rice cake, noodles and rice flour

An Giang Glutinous

An Giang glutinous rice has small thin grains and high sticky texture after cooking.

Parameter	Units	AN GIANG GLUTINOUS RICE 10% BROKEN, SORTEXED
Average length of whole kernel	mm	6 Min
Broken (3/4 th basis)	% w/w	10 Max
Damage Kernel	% w/w	4 Max
Foreign Matter	% w/w	0.1 Max
Moisture	% w/w	14.0 Max
Paddy kernels	Grain/Kg	10.0 Max
Purity (Boiling test)	% w/w	95 Min
Undermilled and red streaked kernels	% w/w	0.5 Max

Well-milled, and no live infestation after fumigation

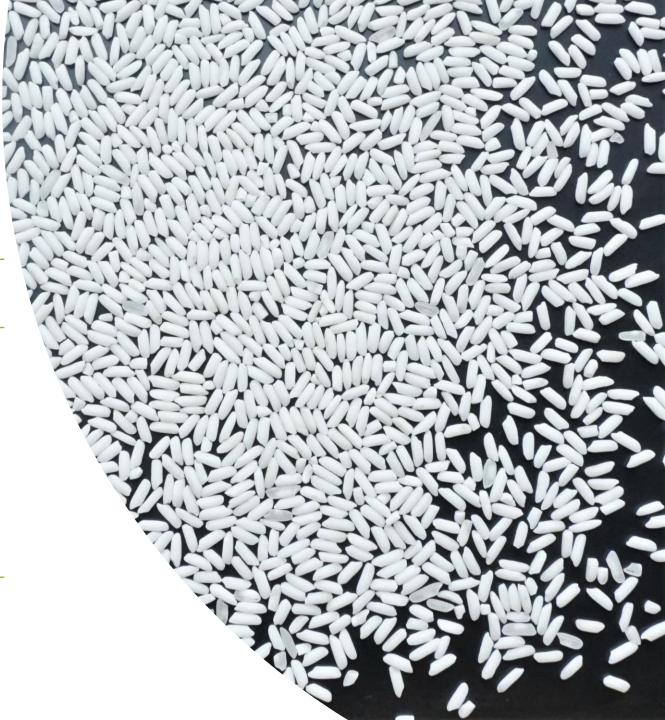


Long An Glutinous

Long An glutinous rice has longer and thicker grains.

Parameter	Units	LONG AN GLUTINOUS RICE 10% BROKEN, SORTEXED
Average length of whole kernel	mm	6 Min
Broken (3/4 th basis)	% w/w	10 Max
Damage Kernel	% w/w	4 Max
Foreign Matter	% w/w	0.1 Max
Moisture	% w/w	14.0 Max
Paddy kernels	Grain/Kg	10.0 Max
Purity (Boiling test)	% w/w	95 Min
Undermilled and red streaked kernels	% w/w	0.5 Max

Well-milled, and no live infestation after fumigation





Short grain/ Round grain rice

• Round grains of short to medium length, soft and sweet when cooked.

Vietnam Japonica

Vietnam Japonica is short round grain. Soft texture and sweet taste when cooked.

Parameter	Units	VIETNAM JAPONICA RICE 5% BROKEN, SORTEXED
Average length of whole kernel	mm	5.1 Min
Broken (3/4 th basis)	% w/w	5 Max
Chalky kernel/White belly	% w/w	2.0 Max
Damage Kernel	% w/w	0.5 Max
Foreign Matter	% w/w	0.1 Max
Glutinous rice	% w/w	0.1 Max
Moisture	% w/w	14 % Max
Paddy kernels	Grain/Kg	2.0 Max
Undermilled and red streaked kernels	% w/w	0.5 Max
Whiteness	in kett	42 Min
Yellow Kernel	% w/w	0.3 Max

Ham Chau

Ham Chau is medium rice grain.

We offer Ham Chau 95 days & 105 days.

Parameter	Units	VIETNAM HAMCHAU RICE 5% BROKEN, SORTEXED
Average length of whole kernel	mm	5.8 Max
Broken (3/4 th basis)	% w/w	5 Max
Chalky kernel/White belly	% w/w	5.0 Max
Damage Kernel	% w/w	1.0 Max
Foreign Matter	% w/w	0.1 Max
Glutinous rice	% w/w	0.5 Max
Moisture	% w/w	14 % Max
Paddy kernels	Grain/Kg	10 Max
Undermilled and red streaked kernels	% w/w	1.0 Max
Whiteness	in kett	42 Min
Yellow Kernel	% w/w	0.5 Max

