

**PHILIPPINE
NATIONAL
STANDARD**

**PNS/BAFS 290:2025
ICS 67.060**

**Paddy and Milled Rice — Product Standard —
Grading and Classification**



BUREAU OF AGRICULTURE AND FISHERIES STANDARDS

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Published by:
Bureau of Agriculture and Fisheries Standards
BAFS Building, BPI Compound, Visayas Avenue, Diliman, Quezon City
info.dabafs@gmail.com | bafs@da.gov.ph
(+632) 8928 8756 to 65 local 3301 – 3325

ISBN 978-621-455-638-0 (PDF downloadable)
ISBN 978-621-455-637-3 (Softbound/Paperback)

www.bafs.da.gov.ph

Foreword

In 2025, the Department of Agriculture (DA)-Office of the Secretary (OSEC) submitted a proposal for the amendment of the PNS on Paddy and Milled Rice — Product Standard — Grading and Classification. The amendment aims to review and revise the existing classification for paddy and milled rice to align with the Department's overarching goal of protecting consumers from misleading and unfair practices. Additionally, it aims to strengthen consumer protection by ensuring clear and accurate labeling, enabling consumers to make informed purchasing decisions, and ultimately contributing to the growth and development of the local rice industry.

A Technical Working Group (TWG) was established through the Special Order No. 745, series of 2025 (Composition of the Technical Working Groups [TWG] and Project Management Team [PMT] for the Development of the PNS for Agricultural and Fishery Products and Machinery). The TWG was composed of relevant stakeholders from the government sector, academe/research institutions, private sector organizations, and Civil Society Organizations (CSO). The draft PNS underwent a series of TWG meetings and stakeholder consultations conducted via an online platform before its endorsement to the DA Secretary for approval.

This Standard includes the following significant changes compared to the previous version:

- a) Inclusion of the non-applicability of the standard in the scope;
- b) Modification of definition of terms, including the references, and deletion of terms that have not been used in the standard;
- c) Addition of the following mandatory information on the labeling requirements:
 - i. Net weight (kg);
 - ii. Name and address (consolidator);
 - iii. Place of origin (province and/or country); and
 - iv. Moisture content (%).
- d) Exclusion of requirements for the Price Tag of retailing unpacked rice;
- e) Inclusion of Nutritional Composition Table for well-milled rice, and
- f) Revision of Informative Annexes based on the specified method of analysis for the determination of the degree of milling and milled rice grain length classifications of some approved *indica*-type rice varieties.

This document was drafted in accordance with the editorial rules of the DA-BAFS-SDD Standardization Guide No. 1: Writing the PNS.

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1 Scope

This Standard covers the recommended product specifications, packaging, and labeling of *indica*-type paddy and milled rice. This standard is not applicable to other products derived from rice and special rice, such as glutinous, aromatic, pigmented, *japonica*, and micronutrient-dense rice.

2 Normative References

The following document is referred to in the text in such a way that some or all of its contents constitute the requirements of this document. The latest edition of the referenced documents (including any amendments) applies.

Bureau of Agriculture and Fisheries Standards (BAFS)-Department of Agriculture (DA). (2017). Good Warehousing Practices (GWP) for bagged grains (PNS/BAFS 193:2017).

<https://bafs.da.gov.ph/index.php/approved-philippine-national-standards/>

BAFS-DA. (2019a). Good Agricultural Practices (GAP) for rice (PNS/BAFS 141:2019). <https://bafs.da.gov.ph/index.php/approved-philippine-national-standards/>

BAFS-DA. (2019b). Organic milled rice – Code of practice – Postproduction (PNS/BAFS 42:2019). <https://bafs.da.gov.ph/index.php/approved-philippine-national-standards/>

BAFS-DA. (2020a). Establishment and application of microbiological criteria related to food (PNS/BAFS 307:2020). <https://bafs.da.gov.ph/index.php/approved-philippine-national-standards/>

BAFS-DA. (2020b). Maximum Residue Limits (MRL) of pesticide residues in milled rice (PNS/BAFS 162:2020). <https://bafs.da.gov.ph/index.php/approved-philippine-national-standards/>

BAFS-DA. (2022a). General methods of analysis for contaminants in food and feed — Guidelines (PNS/BAFS 351:2022). <https://bafs.da.gov.ph/index.php/approved-philippine-national-standards/>

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<https://openknowledge.fao.org/server/api/core/bitstreams/6866dc55-d2c0-48dd-a528-a4d634f1b0b4/content>
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https://www.fao.org/input/download/standards/388/CXS_234e_2015.pdf
- CAC. (2024). General Standard for Contaminants and Toxins in Food and Feed [GSCTFF] (CXS 193-1995, Amd. 2024). https://www.fao.org/fao-who-codexalimentarius/sh-proxy/fr/?Ink=1&url=https%253A%252F%252Fworkspace.fao.org%252Fsites%252Fcodex%252FStandards%252FCXS%2B193-1995%252FCXS_193e.pdf

3 Terms and Definitions

For the purpose of this Standard, the following definitions apply. The preferred terms are written in bold type after the Clause number, while admitted terms are listed in italicized type after the definition, which could be interchangeably used in interpreting the provisions of this Standard.

3.1

brewers

small pieces of kernels that pass through a sieve having a 1.4 mm round perforation (NFA-DA, 2007)

admitted terms: chips, binlid

3.2

broken kernels

pieces of kernels smaller than 75% of the average length of the whole kernel (NFA-DA, 2007, *modified*)

admitted term: brokens

3.3

chalky kernels

kernels, whole or broken, 50% or more of which are similar to the color of white chalk (NFA-DA, 2007, *modified*)

3.4

contrasting type

paddy/rice kernels of different varieties other than the variety designated, wherein the size, shape, and color, excluding red kernels, as defined in this standard, which distinctly differ from the characteristics of kernels of the variety designated (NFA-DA, 2007, *modified*)

3.5

damaged kernels

<milled rice> kernels which are obviously damaged by insects, water, diseases, and/ or any other means seen by the naked eye (NFA-DA, 2007)

3.6

damaged kernels

<paddy> kernels which have germinated, distinctly damaged by insects, microorganisms, water, heat, and/or any other means (NFA-DA, 2007, *modified*)

3.7

degree of milling

extent to which the bran layers have been removed in hulled rice (NFA-DA, 2007, *modified*)

3.7.1

undermilled rice

rice kernel from which the hull, germ, outer bran layer, and the greater part of the inner bran layers have been removed, but parts of the lengthwise streaks (in the dorsal portion) of the bran layers remain in more than 40% of the kernels (NFA-DA, 2007, *modified*)

3.7.2

regular milled rice

rice kernel from which the hull, the germ, the outer bran layers, and the greater part of the inner bran layers have been removed, but parts of the lengthwise streaks of the bran layers remain in 20% to 40% of the kernels (NFA-DA, 2002)

3.7.3

well-milled rice

rice kernels from which the hull, the germ, the outer bran layers, and the greater part of the inner bran layers have been removed, but parts of the lengthwise streaks of the bran layers remain in less than 20% of the kernels (NFA-DA, 2002)

3.7.4

overmilled rice

rice kernel from which the hull, the germ, the bran layers, and part of the endosperm have completely been removed (NFA-DA, 2002)

3.8

discolored kernels

kernels that have changed their original color as a result of heating and other means (NFA-DA, 2007)

admitted terms: yellow kernel, fermented kernels

3.9

distributor

any establishment that imports or exports raw material, active ingredient, and/or finished product for its own use or for wholesale distribution to other establishments or outlets. If the distributor/importer/exporter sells to the general public, it should be considered as a retailer (FDA-DOH, 2021)

admitted terms: importer, exporter, consolidator

3.10

foreign matter

<milled rice> all matters other than whole or broken rice kernels, such as (a) foreign seeds, husks, bran, and (b) sand, dust (NFA-DA, 2007, *modified*)

3.11

foreign matter

<paddy> all matters other than paddy grains, such as (a) chaff, straw, other crop seeds, and (b) sand, gravel, dirt, pebbles, stones, lumps of earth, clay, mud (NFA-DA, 2007, *modified*)

3.12

germ

small portion which lies on the ventral side of the rice kernel from where the seed germinates (NFA-DA, 2007)

admitted term: embryo

3.13

grade

designation indicating the degree of quality of paddy or milled rice (NFA-DA, 2007).

3.13.1

premium grade

meets the highest-grade requirements as set forth in the herein prescribed national standards (NFA-DA, 2007)

3.13.2

grade no. 1

lower in quality than premium but higher in quality than grade no. 2 based on the grade requirements as set forth in the herein prescribed national standards (NFA-DA, 2007)

3.13.3

grade no. 2

lower in quality than grade no. 1 but higher in quality than grade no. 3, based on the grade requirements as set forth in the herein prescribed national standards (NFA-DA, 2007)

3.13.4

grade no. 3

lower in quality than grade no. 2 but higher in quality than grade no.4 based on grade requirements as set forth in the herein prescribed national standards. Any paddy variety which meets the lowest grade requirements for paddy as set forth in the herein prescribed national standards (NFA-DA, 2007)

3.13.5

grade no. 4

lower in quality than grade no. 3 but higher in quality than grade no.5 based on the grade requirements rice as set forth in the herein prescribed national standards (NFA-DA, 2007)

3.13.6

grade no. 5

meets the lowest grade requirement as set forth in the herein prescribed national standards (NFA-DA, 2007)

3.14

grain

shall mean the husked or unhusked, milled or unmilled, seeds or fruits of various plant foods, more specifically the cereal grasses (NFA-DA, 2007)

3.15

grain size

category of at least 80% of the sample of paddy or whole milled rice kernels to which the sample belongs, and is measured in millimeters (NFA-DA, 2007)
admitted term: grain length classification

3.15.1

extra-long

<milled rice> rice with 80% or more of the whole milled rice kernels having a length equal to 7.5 mm and above (NFA-DA, 2007)

3.15.2

extra-long

<paddy> length of the full-size paddy grain (excluding the awn) is 9.9 mm and above (NFA-DA, 2007, *modified*)

3.15.3

long

<milled rice> rice with 80% or more of the whole milled rice kernels having a length equal to 6.4 mm to 7.4 mm (NFA-DA, 2007)

3.15.4

long

<paddy> length of the full-size paddy grain (excluding the awns between 8.8 mm to 9.8 mm (NFA-DA, 2007)

3.15.5

medium

<milled rice> rice with 80% or more of the whole milled rice kernels having a length of 5.5 mm to 6.3 mm (NFA-DA, 2002)

3.15.6

medium

<paddy> length of the full-size paddy grain (excluding the awn) is between 8.0 mm to 8.7 mm (NFA-DA, 2002)

3.15.7

short

<milled rice> rice with 80% or more of the whole milled rice kernels having a length of less than 5.5 mm (NFA-DA, 2002)

3.15.8

short

<paddy> length of the full-size paddy grain (excluding the awn) is below 8.0 mm (NFA-DA, 2002)

3.16

immature kernels

head rice or broken kernels, which are light green and chalky with a soft texture (NFA-DA, 2007)

3.17

***indica* rice**

one of the two major subspecies of rice, characterized by long and thin grains, which are generally fluffy when cooked (Muraoka & Yamauchi, 2020, *modified*)

3.18

labeling

any written, printed, or graphic matter that is present on the label, accompanies the food, or is displayed near the food, including that for the purpose of promoting its sale or disposal (BAFS-DA, 2024)

3.19

Maximum Level (ML)

maximum concentration of a contaminant (expressed as mg/kg) recommended by the CAC to be legally permitted in rice (BAFS-DA, 2024)

3.20

Maximum Residue Limit (MRL)

maximum concentration of a pesticide residue (expressed as mg/kg), which is legally permitted in rice (CAC, 2025, *modified*)

3.21

milled rice

kernels obtained after removal of hull and bran (NFA-DA, 2002)

admitted term: polished rice

3.22

moisture content

water content of paddy and milled rice expressed in percentage (%) (NFA, 2007)

3.23

packaging

activity of placing rice and/or their by-products into containers/bags of varying sizes for easier handling or distribution (NFA, 2007, *modified*)

3.24

paddy

unhulled grain of *Oryza sativa* L., which means grain with the glumes enclosing the kernel (NFA-DA, 2002)

admitted terms: rough rice, palay

3.25

purity

percentage of paddy free of foreign matter (NFA-DA, 2002)

3.26

red kernels

kernels that have red bran covering, wholly or partly, may include red pigmented rice grains and weedy rice (NFA-DA, 2007, *modified*)

3.27

weed seeds and other crop seeds

seeds of any plant other than rice (NFA-DA, 2002)

3.28

wet basis (MCwb)

water content as a percentage of total weight (grain + water). In the context of this Standard, this method is commonly used in field and postharvest settings due to its practical use. In contrast, moisture content on a dry basis (db) is suitably used for research, laboratory analysis, and engineering calculations where precision is required (IRRI, 2025)

4 Quality Standards

These parameters are further defined in terms of intrinsic or acquired characteristics of paddy and milled rice as summarized in Tables 1 and 2.

4.1 Quality standards for paddy

4.1.1 Paddy shall be classified as extra-long, long, medium, or short according to grain size.

4.1.2 Paddy shall conform with the grade requirements specified in Table 1.

Table 1. Grade requirements for paddy (NFA-DA, 2002)

Parameter (% by weight)	Grade			
	Premium	Grade no. 1	Grade no. 2	Grade no. 3
Grade factors				
Purity, min.	98.00	95.00	90.00	85.00
Total foreign matter, max.	2.00	5.00	10.00	15.00
(a) Weed seeds and other crop seeds	0.10	0.15	0.25	0.50
(b) Other foreign matters	1.90	4.85	9.75	14.50
Defectives, max.				
Chalky and immature kernels	3.00	6.00	12.00	20.00

Parameter (% by weight)	Grade			
	Premium	Grade no. 1	Grade no. 2	Grade no. 3
Damaged Kernels ^a	0.50	1.50	3.00	5.00
Discolored Kernels ^b	0.50	2.00	4.00	8.00
Contrasting types, max.	3.00	6.00	10.00	18.00
Red kernels, max.	1.00	3.00	5.00	10.00
^a caused by insects, microorganisms, water, heat and/or any other means				
^b caused by heat and other means				

4.1.2.1 Paddy rice shall be graded based on the lowest value of any quality parameters.

4.1.2.2 Paddy which does not meet the requirements for any of the grades shall be graded as Off-Grade Paddy.

4.1.2.3 The maximum percentage of (a) weed seeds and other crop seeds shall not be exceeded, but the maximum percentage of (b) other foreign matter may be exceeded, provided that the maximum percentage of total foreign matter is not exceeded.

4.2 Quality standards for milled rice

4.2.1 Milled rice shall be classified as extra-long, long, medium, or short according to grain size.

4.2.2 Milled rice shall be classified as overmilled rice, well-milled rice, regular milled rice, or undermilled rice according to the degree of milling.

4.2.3 Milled rice grain length classification of approved *indica*-type rice varieties is shown as Annex C (Milled rice grain length classification of selected approved *indica*-type rice varieties).

4.2.4 Milled rice shall conform with the grade requirements specified in Table 2.

Table 2. Grade requirements for milled rice (NFA-DA, 2002)

Parameter (% by weight)	Grade					
	Premium	Grade no. 1	Grade no. 2	Grade no. 3	Grade no. 4	Grade no. 5
Grade factors, max. Broken	5.00	10.00	15.00	25.00	35.00	45.00

Parameter (% by weight)	Grade					
	Premium	Grade no. 1	Grade no. 2	Grade no. 3	Grade no. 4	Grade no. 5
kernels, (total including brewers)						
Brewers,	0.10	0.20	0.40	0.60	1.00	2.00
Defectives, max.						
Damaged kernel ^a	0.50	0.70	1.00	1.50	2.00	3.00
Discolored Kernel ^b	0.50	0.70	1.00	3.00	5.00	8.00
Chalky kernel	4.00	5.00	7.00	9.00	12.00	15.00
Immature kernel	0.20	0.30	0.50	1.00	1.50	2.00
Contrasting types, max.	3.00	5.00	10.00	10.00	10.00	10.00
Red kernels, max.	1.00	2.00	4.00	5.00	6.00	7.00
Foreign matters, max.	0.025	0.10	0.15	0.17	0.20	0.25
Paddy, max. (no. per 1,000 grams)	5	10	15	20	25	25
¹ caused by insects, microorganisms, water, heat and/or any other means						
² caused by heating and other means						

- 4.2.3.1** Milled rice shall be graded based on the lowest value of any of the quality parameters.
- 4.2.3.2** Milled rice which does not meet the requirements for any of the grades shall be graded as Off-Grade rice.
- 4.2.3.3** Maximum percentage of brokens may be exceeded provided that the maximum percentage of brewers is not exceeded.
- 4.2.3.4** Milled rice which contains 50% or more red grains shall be graded according to the grade requirements in Table 2, and the word “red kernel” shall be added as part of the grade designation.

5 Food Safety Parameters

- 5.1** Milled rice shall comply with the MRL of pesticides established in PNS/BAFS 162:2020 (MRL of pesticide residues in milled rice), CAC, and/or ASEAN Harmonized MRL of Pesticides or their latest issuances adopted as technical regulations by the national competent authorities.
- 5.2** Milled rice shall comply with the ML of a contaminant established in the PNS/BAFS 194:2022 (GSCTFF — Product standard) and/or CXS 193-1995, amd. 2024 (GSCTFF) or their latest issuances adopted as technical regulations by the national competent authorities.
- 5.3** Maximum moisture content for rice shall be 14%, wet basis, as stated under the PNS/BAFS 141:2019 (GAP for rice) and PNS/BAFS 42:2019 (Organic milled rice — Code of practice — Postproduction).
- 5.4** Milled rice shall be free of any live weevils and other insects injurious to stored grains.
- 5.5** Milled rice shall comply with microbiological criteria established in conformance with the PNS/BAFS 307:2020 (Establishment and application of microbiological criteria related to food) and CXG 21-1997 (Principles and guidelines for the establishment and application of microbiological of any live criteria related to foods) or their latest issuances.

6 Packaging and Labeling

- 6.1** Dried paddy shall be packed in clean and appropriate packaging material in accordance with the PNS/BAFS 141:2019 (PNS on Code of GAP for rice). Packaging materials previously used for feeds and other chemically contaminated containers/bags shall not be used.
- 6.2** Milled rice shall be packed in such a way as to protect the produce properly. The materials used inside the package should be of food-grade quality, clean, and of a quality such as to avoid causing any external or internal damage to the produce. The use of materials, particularly of paper or stamps bearing trade specifications, is allowed, provided the printing or labelling has been done with non-toxic ink or glue.
- 6.3** Labeling of milled rice shall be in conformance with relevant provisions of PNS/BAFS 384:2024 (General standard for labeling of primary and postharvest foods — Product standard).
- 6.4** The mandatory information on the label for milled rice shall include the following:
- Name of the product;
 - Net weight (kg);
 - Name and address (distributor/consolidator);

- d. Place of origin (province and/or country);
- e. Grade of milled rice;
- f. Degree of milling; and
- g. Moisture content (%).

7 Methods of Analysis and Sampling

- 7.1** Method of analysis and sampling for rice quality shall conform with the procedures of the competent authority.
- 7.2** Alcohol-alkali staining method for the determination of the degree of milling is shown as Annex A (Alcohol-alkali staining method for the determination of the degree of milling).
- 7.3** Analytical and sampling methods to be used for ascertaining conformance to food safety requirements shall follow the relevant methods in CXS 234-1999 (Recommended methods of analysis and sampling) and PNS/BAFS 351:2022 (General methods of analysis for contaminants in food and feed — Guidelines) or their latest issuances.

8 Hygiene

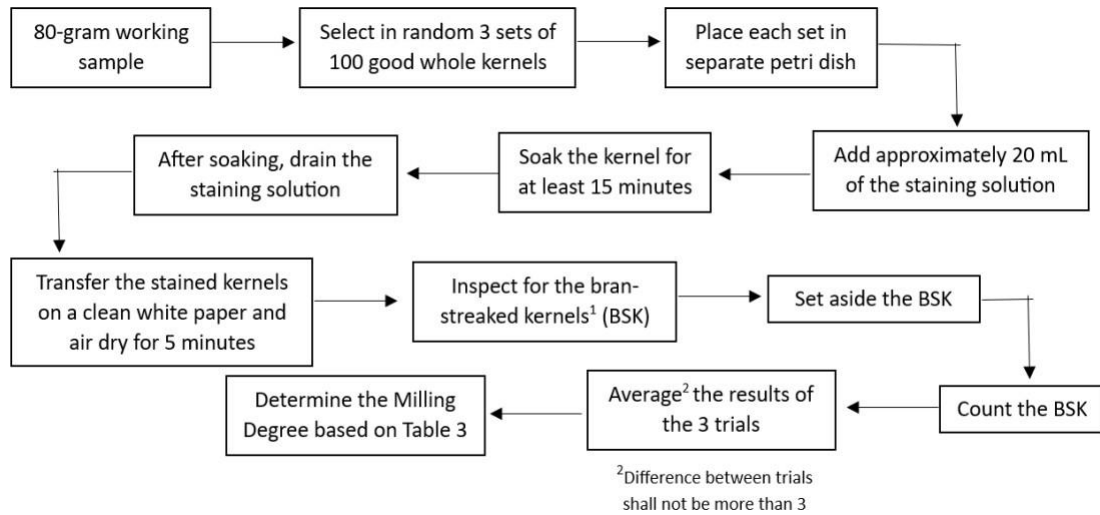
- 8.1** The produce covered by the provisions of this Standard should be prepared and handled in conformance with the appropriate sections of the CAC/RCP 1-1969, Rev. 2003 (General principles of food hygiene), PNS/BAFS 141:2019 (GAP for rice), PNS/BAFS 193:2017 (GWP for bagged grains), and other relevant codes of practice.

9 Nutritional Composition

Information on the nutritional composition of well-milled rice is shown in Annex B (Nutritional composition of milled rice) based on the Philippine Food Composition Table of 2019.

Annex A
(Informative)

Alcohol-alkali staining method for the determination of degree of milling
(NFA-DA, 2025)



NOTE

1. Presence of bran streaks or patches, whether long or short, continuous or broken, as long distinctly visible at the dorsal portion, is considered BSK; and
2. Black spot, shadow, and bran streaks which are less than 2 mm in total length shall not be considered as BSK.

Table 3. Standard specifications for milled rice (NFA-DA, 2025)

Degree of Milling	Number of BSK
Undermilled Rice (UMR)	41 and above
Regular Milled Rice (RMR)	20 - 40
Well-milled Rice (WMR)	1 - 19
Overmilled Rice (OMR)	0

Annex B
(Informative)

Nutritional composition of well-milled rice (DOST-FNRI, 2019)

Nutrients	Values
Proximate	
Water (g)	11.1
Energy, calculated (kcal)	356
Protein (g)	7.4
Total Fat (g)	0.5
Carbohydrate, Total (g)	80.4
Ash, total (g)	0.6
Other Carbohydrates	
Fiber, total dietary (g)	1.3
Sugars, total (g)	0.1
Minerals	
Calcium, Ca (mg)	27
Phosphorus, P (mg)	155
Iron, Fe (mg)	1.0
Sodium, Na (mg)	1.0
Vitamins	
Retinol, Vitamin A (ug)	0
beta – Carotene (ug)	0
Retinol Activity Equivalent, RAE (ug)	0
Thiamin, Vitamin B1 (mg)	0.10
Riboflavin, Vitamin B2 (mg)	0.05
Niacin (mg)	2.8
Ascorbic Acid, Vitamin C (mg)	0
Lipids	
Fatty acids, saturated, total (g)	0.14
Fatty acids, monounsaturated, total (g)	0.16
Fatty acids, polyunsaturated, total (g)	0.13
Cholesterol (mg)	0
NOTE: The reported values indicated were computed per 100g of edible portion of rice.	

Annex C
(Informative)

Milled rice grain length classification of approved *indica*-type rice varieties

Grain Length Classification¹	Variety Name	Common Name	Grain Length (mm)²
Medium (5.5-6.5mm)	PSB Rc 10	Pagsanjan	6.5
	NSIC 2015 Rc 400	Tubigan 35	6.4
	NSIC 2016 Rc 436	Tubigan 37	6.4
	NSIC 2018 Rc 534	Salinas 29	6.1
Long (6.6-7.4 mm)	PSB Rc 18	Ala	6.8
	PSB Rc 82	Peñaranda	6.7
	NSIC Rc 158	Tubigan 13	7.3
	NSIC Rc 160	Tubigan 14	7.1
	NSIC Rc 216	Tubigan 17	7.4
	NSIC Rc 218SR	Mabango 3	7.1
	NSIC Rc 222	Tubigan 18	7.2
	NSIC 2012 Rc 300	Tubigan 24	6.8
	NSIC 2014 Rc 358	Tubigan 30	6.8
	NSIC 2015 Rc 402	Tubigan 36	6.8
	NSIC 2016 Rc 440	Tubigan 39	6.6
	NSIC 2016 Rc 442	Tubigan 40	6.9
	NSIC 2016 Rc 480	GSR 8	6.6
	NSIC 2018 Rc 506	Tubigan 41	6.7
	NSIC 2018 Rc 510	Tubigan 43	6.8
NSIC 2018 Rc 512	Tubigan 44	6.7	
Extra Long (≥7.5 mm)	NSIC 2014 Rc 27	Katihian 3	7.5
	NSIC Rc 212	Tubigan 15	7.6
	NSIC 2012 Rc 306H	Mestiso 43	7.5
	NSIC 2013 Rc 334	Salinas 15	7.7
	NSIC 2021 Rc 626	Tubigan 50	7.7
	NSIC 2021 Rc 664H	Mestiso 116	7.8

¹Department of Agriculture (DA)-Philippine Rice Research Institute (PhilRice)-& Bureau of Plant Industry-National Seed Industry Council (BPI-NSIC)-DA. 2022. The National Cooperative Testing (NCT) for rice in the Philippines manual (3rd ed.).

²DA-PhilRice. 2025. Grain quality – Rice information system. Retrieved from <https://ggris.philrice.gov.ph/>

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**Department of Agriculture (DA)
Bureau of Agriculture and Fisheries Standards (BAFS)**

**Philippine National Standard (PNS) on Paddy and Milled Rice — Product
Standard — Grading and Classification**

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