



STANDARD FOR THAI HOM MALI RICE

Grades	Grain Composition (%)				Rice and matter that may be present, not exceeding (%)								Paddy (Grains/kg)	Milling Degree
	Whole Kernels	Brokens and Small Brokens C1			Red and/or Undermilled Kernels	Yellow Kernels	Chalky Kernels	Damaged Kernels	White Glutinous Rice	Undeveloped, Immature Kernels, other seeds and foreign matters	Size of Broken Max (mm)	Size of Broken Min (mm)		
		Total (including Brokens not passing through sieve no.7 and C1)	Brokens not reaching the min specification and not pass sieve no.7	Small Brokens C1										
White Rice :														
100% Grade A	≥ 60.00	≤ 4.00	-	-	-	3.00	-	1.50	-	5.20	-	5	Extra Well Milled	
100% Grade B	≥ 60.00	≤ 4.50	≤ 0.50	≤ 0.10	-	0.20	6.00	0.25	1.50	0.20	5.20	3.25	7	Extra Well Milled
100% Grade C	≥ 60.00	≤ 5.00	≤ 0.50	≤ 0.10	-	0.20	6.00	0.25	1.50	0.20	5.20	3.25	7	Extra Well Milled
5%	≥ 60.00	≤ 7.00	≤ 0.50	≤ 0.10	2.00	0.50	6.00	0.25	1.50	0.30	4.60	2.15	10	Well Milled
10%	≥ 55.00	≤ 12.00	≤ 0.70	≤ 0.30	2.00	1.00	7.00	0.50	1.50	0.40	4.30	2.15	15	Well Milled
15%	≥ 55.00	≤ 17.00	≤ 2.00	≤ 0.50	5.00	1.00	7.00	1.00	2.00	0.40	4.00	1.96	15	Reasonably Well Milled

STANDARD FOR THAI HOM MALI BROKEN RICE

Grades	Obtained from the milling of rice	Grain Composition (%)					Rice and matters that may be present, not exceeding (%)			
		Whole Kernels	Small Brokens C1	Brokens having the length not reaching 5.0 parts and not passing through sieve no.7	Whole Kernels and Brokens having the length as from 6.5 parts onwards, combined	Brokens having the length as from 5.0 parts onwards	Brokens having the length not reaching 6.5 parts and not passing through sieve no.7	White Glutinous Rice		Foreign Matters
								Total (including C1)	Small Brokens C1	
White Broken Rice :										
A1 Extra Super	100%	≤ 15.00	≤ 1.00	≤ 10.00	-	≥ 74.00	-	1.50	0.50	0.50
A1 Super	100%,5%,10%	-	≤ 5.00	-	≤ 15.00	-	≥ 80.00	1.50	0.50	0.50

Reference: Notification of Ministry of Commerce, October 31, 2001

- 1) Purity of Thai Hom Mali Rice (Thai Hom Mali Rice according to this standard is from KAO DOK MALI 105 variety and RD 15 variety only) not less than 92%
- 2) Moisture content shall not be exceeding 14%
- 3) General characteristic is long grain, white color and naturally low chalky
- 4) Free from live insects

- 5) Size of kernels are as follows:-
 - Average length of Whole Kernel without broken part shall not be less than 7.0 mm
 - The rate of average length against average width of the Whole Kernel without broken part shall not be less than 3.2
- 6) Chemical properties are as follows:-
 - Amylose content shall not be less than 13% and not exceeding 18% at the moisture content of 14%
 - Alkali spreading value shall be at level 6-7