Do

- Pack in clean, strong, well aerated, well sealed 60 kg food grade bags
- Use packaging that safe guards the physical and chemical condition of the rice

STORAGE

Do not:

- Store bagged rice directly on the floor.
- Sit or sleep on the bagged rice
- Store in a damp, dirty, poorly aerated, leaking store

Do

- Store off the ground and away from walls in a clean, dry and pest- and vermin-proof area.
- Periodically fumigate to control insects using environmentally recommended fumigants

LABELLING

- Product name **'Milled Rice'**
- Variety
- Grade
- Name, address and physical location of packer / importer
- Lot / batch / code number
- Net weight (kg)
- Storage instructions
- Crop year
- Packing date
- Disposal instructions for empty package

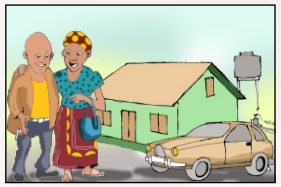
BENEFITS OF FOLLOWING STANDARDS

1. DECREASED SPOILAGE

2. IMPROVED QUALITY

3. WIDER MARKETS

4. INCREASED INCOME



The UNBS acknowledges and appreciates the input of all of its stakeholders who contributed to the development of these simplified guidelines.

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RICE

SIMPLIFIED GUIDELINES

ENGLISH VERSION

The Commonwealth Standards Network (CSN) and the Uganda National Bureau of Standards (UNBS) have simplified the standards for rice to assist primary producers to gain better access to the market.

By following these guidelines, farmers should achieve better quality and therefore obtain higher prices.

QUALITY MILLED RICE

Quality milled rice to be supplied to the customer shall be:

- Dried mature grains
- Clean, wholesome, uniform in size, colour and shape
- Safe and suitable for human consumption
- Free of abnormal flavours, musty, sour, or discoloured Free from micro organisms and filth
- Free from poisonous or deleterious substances in toxic amounts

HARVEST

Do not:

- Harvest immature rice
- Harvest too late in the season
- Harvest under rain or when extremely hot
- Heap harvested rice for more than a day

Do

- Harvest well matured rice (moisture <=25%)
- 30 -32 days after flowering
- By cutting, leaving 4-5 cm of straw
- Use clean equipment

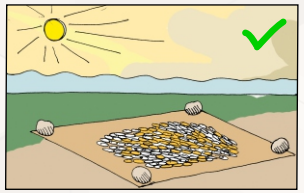
THRESHING AND WINNOWING

Do not:

- Don't thresh or winnow rice on the ground
- Don't roughly beat when threshing

Do

- Thresh rice immediately after cutting
- Thresh and winnow on clean surfaces
- Sun dry the threshed rice until it reaches 14% moisture for better milling quality.



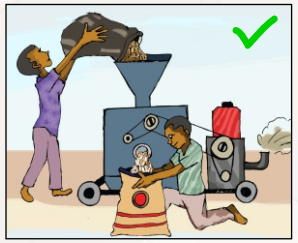
MILLING, SORTING AND GRADING

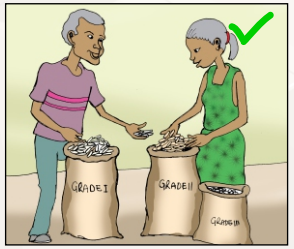
Do not:

- Do not mill rice with moisture of more than 14%.
- Do not mix whole grains with broken rice, off-types, coloured grains and foreign matter

Do

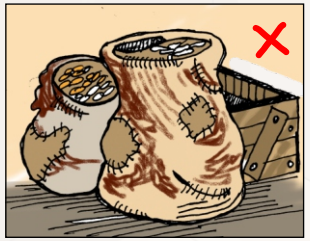
- Mill at moisture content of 14% and below
- Keep the mill clean as well as vermin- and leak-proof
- Sort and grade the milled rice grains





Attribute (%)	Grade I	Grade II	Grade III
Broken	5	7	15
Chalky	2	4	10
Red s treaked	2	6	12
Damaged	1.5	2.0	3.0

PACKAGING

Do not:

- Use non-aerated, unclean bags