

Specifications

All the requirements specified in these Technical Specifications are mandatory features unless otherwise specified.

The rice supplied shall conform to all mandatory features.

Clause	Mandatory Features	Acceptance Criteria	Test/Verification Method
1.	General characteristics	(i) Long-grain (ratio of length to width is 3:1 ratio)	By measurement (Note (a))
		(ii) Free from foreign matters	By visual inspection (Note (a))
		(iii) Not more than 5% broken	By counting (Note (a))
2.	Moisture content	Maximum 15% m/m (Note (b))	Test report
3.	Heavy metal (i) Antimony (Sb) (ii) Cadmium (Cd) (iii) Chromium (Cr)	Maximum permitted concentration: (i) $Sb \leq 1 \text{ mg/kg}$ (ii) $Cd \leq 0.2 \text{ mg/kg}$ (iii) $Cr \leq 1 \text{ mg/kg}$	Test report
4.	Cooked rice yield	At least 2.35 times the raw weight	Rice Cooking Method as attached

Note: (a) Sample size of 200 grams of rice

$$(b) \text{ m/m: } \frac{\text{mass of water}}{\text{mass of sample}} \times 100 \%$$

Rice Cooking Method

Cooking Equipment	“RINNAI” brand of town gas rice cooking cabinet (Model RAS-151/RRA 155); Each cabinet with one rice cooker of 27L	
Rice Sample Weight (raw & dry)	5.0 kg	
Volume of Water for Cooking	Number of ladles of water for cooking rice sample	7 ladles
	Volume of water of each ladle	1.4 litres
	Total volume of water for cooking rice sample	9.8 litres
Cooking Time	Rice sample cooking time	20 minutes
	Rice sample simmering time	60 minutes
	Total cooking time	80 minutes
Cooked Rice Yield =	$\frac{\text{Weight of cooked rice}}{\text{Raw weight of rice}} \geq 2.35 \text{ (Passed)}$	

Note: 5 kg of the rice submitted will be used for conducting the rice cooking test.