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## Taiwan

**Post:** Taipei

### **Taiwan Published the First 2016 U.S. Rice CSQ Normal Tender for Glut**

**Report Categories:**

Grain and Feed

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**Report Highlights:**

On April 29, Taiwan published the first 2016 U.S. rice Country Specific Quota (CSQ) normal tender for 1,000 MT of short grain milled glutinous rice for delivery from October 1 - December 31, 2016.

**General Information:**

On April 29, Taiwan published the first 2016 U.S. rice CSQ normal tender, GF4-105-041, for 1,000 MT of short grain milled glutinous rice. The technical tender date is scheduled for May 4 with delivery term from October 1, December 31, 2016.

Rice quality definitions outlined in the September 2015 revised Taiwan's National Standards for milled rice (Rice CNS 2425, N 1059). According to the Council of Agriculture's Agriculture and Food Agency (AFA), the revised rice quality standards are more in line with U.S. rice grading standards; U.S. and Taiwan standards define damaged kernels the same way. The quality specification of the Tender GF4-105-041 is attached below.

**Attachment:**Type and Quality Specification of Imported Glutinous Short Grain Milled Rice

## 1. Type:

Glutinous short grain milled rice.

Length of kernel: <5.51mm, the ratio of length to width of whole kernel: <2.1

Method of test for length: randomly sample 30 kernels from sound kernels, measure the length of each kernels, then take the average of the measurement. The weight percentage of out of length standard kernels must be under 10%.

Milling degree : well milled.

## 2. Quality Specification:

Maximum Limit								Minimum Limit
Moisture	Impurities	Paddy	<u>Brown rice kernels</u>	Damaged kernels		Off-type kernels And Non-opaque Waxy kernels	Broken kernels	Degree of freshness (PH value)
				(include heat damaged, fungus and insect damaged, abnormal kernels)	Heat damaged kernels			
%	%	%	%	%	%	%	%	
<u>13.5</u>	<u>0.1</u>	<u>0.1</u>	<u>0.1</u>	<u>3</u>	<u>0.3</u>	<u>5</u>	<u>5</u>	6.6

1. Product shall not contain insect, insect eggs or residues, and the characters should meet the sanitary standards for general foods which were announced by the department of Health and Welfare.

2. The characters of appearance should be in accord with that of original sample or be even better.

3. The bran should be removed completely.

- Characters of appearance : The degree of bran has been removed, the size of kernel, uniform, luster, etc.
- Impurities : The materials which pass through 1.4 mm sieve or which are remained on the sieve other than rice kernels.
- Damaged kernels : The whole or broken rice kernels of which have been obviously damaged due to the humidity, fungus and insect infection or other reasons, including heat damaged

kernels, fungus and insect damaged kernels, abnormal kernels, etc..

- Heat damaged kernels : Whole or broken kernels of rice which are materially discolored and damaged as a result of heating, humidity, or high temperature. The coloration refers to deep yellow, orange or orange-red color. If the color belong to light yellow, the kernel should be classify to damaged kernel.
- Fungus and insect damaged kernels : the rice damaged by disease, insect and fungus.
- Abnormal kernels : The deformed rice.
- Off-type kernels : Kernels which are not the designated type.
- Broken kernels : Fragment of kernel, the length of which is less than three-quarters but more than one-quarter of the average length of thirty corresponding whole kernels.
- Non-opaque waxy kernels : Waxy kernels of which have not performed opaque appearance.