

ALL ODISHA RICE MILLERS ASSOCIATION

S-3/36 , Sec-A, Zone-B, Mancheswar Indl. Estate, Bhubaneswar-751010

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Dated 11th July, 2018.

To,
The Commissioner-cum-Secretary,
Food Supplies & Consumer Welfare Dept,
Government of Odisha,
Bhubaneswar-751001.

Dear Sir,

Sub: Suggestions on Uniform Specification of Paddy and Rice for ensuing KMS 2018-19.

In response to your honour's letter No.12605 dated 25.6.2018 to All the Collectors in the above matter, we would like to suggest some changes in the **Uniform Specification of Rice** for ensuing KMS 2018-19 as follows:-

<u>Sl.No.</u>	<u>Refractions</u>	<u>Maximum limit (%)</u>	
		<u>At present</u>	<u>We Suggest.</u>
1.	Pin Point damage	Nil	2.0
2.	Red Grains	3.0	4.0
3.	Dehusked Grains	13.0	15.0

Short Notes:

- Pin Point damage*** is nothing but a pin point black spot which is hardly visible and the cooked rice have full food value as it is not sorted out while cooking of healthy food. At present, it is not separately allowed and clubbed with damage grains. It needs to be allowed as a separate refraction.
- The problem of red grain*** generally occurs in traditional pigmented rice variety cultivated in flood prone and saline area. Due to present specification of 3%, it requires lot of polish and thereby reduces the nutritional value of food.
- Similarly, ***increase in dehusked grains*** by 2% will substantially increase the nutritional value without affecting the overall quality of rice. Moreover, determination of dehusked grain requires a cumbersome chemical testing which is hardly done and QC people generally decide it on eye estimation to harass the millers.

Contd.... 2..

- d) Rice may continue to be procured with moisture content upto a maximum limit of 15% with value cut beyond 14% as per present practice without any changes.
- e) ***Light discolor or semi-discolor grains due to ageing of paddy during storage may not be considered as discolored grains*** since the cooked rice out of this does not show any sign of discoloration and is equal to white rice with 100% food value.
- f) ***Determination of discolor or damage grain*** varies with the whims of the concerned Purchase Officer. Some times, discolor grains are included with damage grains and rice is rejected. There is a need for properly defined specifications to determine discolor and damage grains.
- g) **We do not suggest any changes in Uniform Specification of FAQ Paddy.** Changes, if any may be considered ***only*** after allowing proportionate relaxation in quality parameters and OTR of resultant rice.

We therefore, request your honour to kindly examine our above submissions at your level and suitable suggestions may kindly be forwarded to GOI for consideration in Uniform Specification to be prescribed for KMS 2018-19.

Copy to: 1) General Manager, FCI, Bhubaneswar.
2) Managing Director, Osec Ltd.

Yours faithfully,



(Santosh Kr. Agrawal),
Chairman.

