

What determines paddy quality?

The quality of paddy is influenced by variety, environmental weather conditions during crop production, crop production practices, soil conditions, harvesting, and postharvest practices.

What characteristics are used to quantify paddy quality?

Moisture content

Paddy is at its optimum milling potential at 14% moisture content. Grains with high moisture content are too soft to withstand hulling pressure without undue breakage and may be pulverized. Grain that is too dry becomes brittle and has greater breakage during processing.

Degree of purity

Purity is related to the presence of material other than paddy and includes chaff, stones, weed seeds, soil, rice straw, and stalks. Foreign matter in the grain reduces milling recovery and quality of rice, and increases wear and tear on milling equipment.

Variety purity

A mixture of varieties causes difficulties in milling and usually results in reduced capacity, excessive breakage, lower milled rice recovery, and reduced head rice.

Grain dimensions

Grain size and shape (length-width ratio) is a very stable varietal property. Long slender grains normally have greater breakage than short bold grains, and consequently have a lower milled rice recovery.

Cracked grains

Overexposure of mature paddy to fluctuating temperature and moisture conditions leads to development of fissures and cracks in individual kernels. Cracks in the kernel result in reduced milling recovery and head rice yields.

