

Quality evaluation of locally produce rice available in the open market of Sri Lanka

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The recent results of the study shows that 1% and 10% of raw rice fall in premium and Grade I of the SLSI grading system respectively. The grade I quality standards fall in export quality raw rice and the results revealed that both premium and Grade I rice , that is 11% of raw rice available in export quality in the local market of Sri Lanka in 2012. According to the results analyzed up to now 31% of raw rice fall in to Grade II and Grade III. If the rice millers target to export market they can improve their rice quality further and produce Grade I and premium quality rice.

The results show that 48% of parboiled rice falls in to Grade I, II and III of the SLSI grading system. Hence, It can be concluded that quality of the rice available in the local market improved 25% compared to results of the year 2000. However, the moisture content of the rice and the broken grain percentage are the critical factors which reduced the quality of the rice in the local market of Sri Lanka in the recent past.