

Rice Definitions

Paddy	Rice retaining its husk after threshing
Brown rice	Paddy from which the husk was removed (also husked rice, cargo rice)
Milled rice	Rice obtained after milling which involves removing all or part of the bran and germ from the brown rice
Glutinous rice	Special variety of rice with kernels that have a white and opaque appearance.
Whole kernel	Kernel without any broken part
Head rice	Kernel with the length being at least 75% of the average length of the corresponding whole kernel.
Large brokens	Kernels with the length being between 50-75% of the average length of the corresponding whole kernel.
Medium brokens	Kernel with the length being between 25% and 50 of the average length of the corresponding whole kernel.
Small brokens	Kernel with the length being less than 25% of the average length of the corresponding whole kernel.
Chip	Fragments of kernels which pass through a metal sieve with round perforations of 1.4 mm in diameter.
Foreign matter	Organic and inorganic components other than kernels of rice, whole or broken (also called dockage, dirt)
Damaged grains	Whole or broken kernels showing damage to moisture, pests, disease or other causes excluding heat damage.
Heat damaged grains	Kernels, whole or broken, that have changed their color as a result of heating.
Yellow grain	Damaged kernels that have changed their color to yellow either from the effect of heat or fungal activities
Discolored grain	
Immature grain	Kernels, whole or broken, which are unripe and/or underdeveloped
Chalky grain	Kernels, whole or broken, except for glutinous rice, of which at least 75% of the surface has an opaque and floury appearance
Red grains	Kernels, whole or broken, with a red color covering more than one quarter of their surface, excluding heat damaged kernels.

For more information: http://www.knowledgebank.irri.org/grainQuality_loband/module_7/01.htm
ISO Rice Specification (ISO 7301)