

FRC PREMIUM MEDIUM GRAIN STANDARDS

FRC Requirements for Acceptance
Variety: M-401

2011 Crop

FACTORS DETERMINED BY USDA STANDARDS AND PROCEDURES:

Grade Designation – U.S. Number 1 with the Following Maximum Limits:

Moisture:	14% Maximum – 11% Minimum
Heat Damaged Kernels:	Zero in 500 Grams
Damaged Kernels (other than heat, damaged by heat, or stain):	0.2 Percent
Total Seeds:	4 Maximum in 500 Grams
Objectionable Seeds:	2 Maximum in 500 Grams
Chalky Kernels:	2.0 Percent
Other Types:	0.5 Percent

Color: Shall be Creamy or White.

Condition and Odor: Shall not be musty, sour, or heating. Shall contain no commercially objectionable foreign odor.
Shall contain no live insects.

ADDITIONAL FACTORS DETERMINED BY FRC STANDARDS AND PROCEDURES:

Kernels Damaged by Heat:	1 Maximum in 500 Grams
Kernels Stained by Heat But Not Considered Damaged by Current USDA Standards:	4 Maximum in 500 Grams

Varietal Characteristics: Must subjectively have taste, texture, and cooking characteristics of the M-401 variety.

CURRENT USDA STANDARDS FOR U.S. NUMBER 1

Moisture:	14% Maximum
Heat Damaged Kernels:	1 Maximum in 500 Grams Singly or Combined with Objectionable Seeds
Total Seeds:	4 Maximum in 500 Grams Singly or Combined with Heat
Objectionable Seeds:	3 Maximum in 500 Grams Singly or Combined with Heat
Damaged Kernels:	0.5 Percent
Chalky Kernels:	2.0 Percent
Other Types:	1.0 Percent