

Ambemohar Rice / Gobindobhog Rice / Jeera Sambha / Ghee Rice / Kaima Rice

Specification sheet · typical values · issued 2026-10-10

Traditionally used in festive meals, temple offerings, kheer, and masale bhaat, it is a premium heritage grain loved by Maharashtrian households.

Product code	ODOD-0117
Category	Rice
MOQ	500 kg for LCL consolidation; 1 x 20ft container (approx. 24-25 MT) for FCL
Packing options	25 kg and 50 kg PP woven bags (plain or printed, with or without inner liner); 10 kg and 20 kg non-woven or BOPP laminated bags; consumer packs of 1 kg, 2 kg, 5 kg, 10 lb and 20 lb on request; palletised or loose loading; private label available
Shelf life	12-18 months in original sealed packing under dry, cool storage
HS code	100630
Availability	available
Size	Short grain, average kernel length 4.0-5.0 mm; length/breadth ratio approx. 2.0-2.5
Aroma	Natural, pronounced on cooking; no added flavour
Color	Creamy white to white, natural lustre
Grade	Short-grain aromatic non-basmati raw (non-parboiled) white rice; premium and standard grades; sortex cleaned
Paddy	max 10 grains per kg
Ageing	6-12 months aged typical for aroma development
Broken	max 5% (premium grade); max 10-15% (standard grade)
Purity	min 95% varietal purity
Moisture	max 13-14%
Admixture	max 5% other rice varieties
Aflatoxin	max 10 ppb total
Chalky grains	max 3-5%
Foreign matter	max 0.1% (inorganic 0.05%)
Pesticide residues	Within destination market MRLs; COA provided with quotation
Damaged discoloured grains	max 1-2%

Values are typical for the grade and vary by lot and season; contractual specifications, tolerances and test methods are stated in the quotation. Country of origin is stated on the quotation and shipping documents. Certifications: US FDA, ISO, Halal, HACCP, GMP; certificates supplied with each quotation. Request a quotation at <https://odod.us/products/rice/ambemohar-rice-gobindobhog-rice-jeera-sambha-ghee-rice-kaima-rice> or hello@odod.us.