BS EN ISO 7301:2022+A1:2024
Incorporating corrigendum March 2023

BSI Standards Publication

Rice — Specification

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National foreword

This British Standard is the UK implementation of EN ISO 7301:2022+A1:2024. It is identical to ISO 7301:2021, incorporating amendment 1:2024. It supersedes BS EN ISO 7301:2022, which is withdrawn.

The start and finish of text introduced or altered by amendment is indicated in the text by tags. Tags indicating changes to ISO text carry the number of the ISO amendment. For example, text altered by ISO amendment 1 is indicated by A1 A1.

The UK participation in its preparation was entrusted to Technical Committee AW/4, Cereals and pulses.

A list of organizations represented on this committee can be obtained on request to its committee manager.

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Date	Text affected
31 March 2023	This corrigendum renumbers BS ISO 7301:2021 as BS EN ISO 7301:2022
31 August 2024	Implementation of ISO amendment 1:2024 with CEN endorsement A1:2024

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EUROPEAN STANDARD

NORME EUROPÉENNE

EUROPÄISCHE NORM

EN ISO 7301+A1

July 2024

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English Version

Rice - Specification (ISO 7301:2021)

Riz - Spécifications (ISO 7301:2021)

Reis - Anforderungen (ISO 7301:2021)

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European foreword

The text of ISO 7301:2021 has been prepared by Technical Committee ISO/TC 34 "Food products" of the International Organization for Standardization (ISO) and has been taken over as EN ISO 7301:2022 by Technical Committee CEN/TC 338 "Cereal and cereal products" the secretariat of which is held by AFNOR.

This European Standard shall be given the status of a national standard, either by publication of an identical text or by endorsement, at the latest by May 2023, and conflicting national standards shall be withdrawn at the latest by May 2023.

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European foreword to Amendment 1

This document (EN ISO 7301:2022/A1:2024) has been prepared by Technical Committee ISO/TC 34 "Food products" in collaboration with Technical Committee CEN/TC 338 “Cereal and cereal products” the secretariat of which is held by AFNOR.

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Foreword

ISO (the International Organization for Standardization) is a worldwide federation of national standards bodies (ISO member bodies). The work of preparing International Standards is normally carried out through ISO technical committees. Each member body interested in a subject for which a technical committee has been established has the right to be represented on that committee. International organizations, governmental and non-governmental, in liaison with ISO, also take part in the work. ISO collaborates closely with the International Electrotechnical Commission (IEC) on all matters of electrotechnical standardization.

The procedures used to develop this document and those intended for its further maintenance are described in the ISO/IEC Directives, Part 1. In particular, the different approval criteria needed for the different types of ISO documents should be noted. This document was drafted in accordance with the editorial rules of the ISO/IEC Directives, Part 2 (see www. iso. org/directives).

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For an explanation of the voluntary nature of standards, the meaning of ISO specific terms and expressions related to conformity assessment, as well as information about ISO's adherence to the World Trade Organization (WTO) principles in the Technical Barriers to Trade (TBT), see www. iso. org/iso/foreword. html.

This document was prepared by Technical Committee ISO/TC 34, *Food products*, Subcommittee SC 4, *Cereals and pulses*.

This fourth edition cancels and replaces the third edition (ISO 7301:2011), which has been technically revised. The main changes compared with the previous edition are as follows:

— the terms and definitions have been updated;

— the method for the determination of the average length originally given in A.4.3.2 and A.4.3.3 has been deleted, and a reference to ISO 11746 has been added.

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Rice — Specification

1 Scope

This document establishes the minimum specifications for rice (*Oryza sativa* L.) that is subject to international trade. It is applicable to husked rice and milled rice (aromatic and not aromatic), parboiled or not, intended for direct human consumption. It does not apply to other products derived from rice nor to waxy rice (glutinous rice).

2 Normative references

The following documents are referred to in the text in such a way that some or all of their content constitutes requirements of this document. For dated references, only the edition cited applies. For undated references, the latest edition of the referenced document (including any amendments) applies.

ISO 712, *Cereals and cereal products — Determination of moisture content — Reference method*

ISO 11746, *Rice — Determination of biometric characteristics of kernels*

3 Terms and definitions

For the purposes of this document, the following terms and definitions apply.

ISO and IEC maintain terminological databases for use in standardization at the following addresses:

— ISO Online browsing platform: available at https://www.iso.org/obp

— IEC Electropedia: available at http://www.electropedia.org/

3.1
paddy
paddy rice
rough rice
rice retaining its husk after threshing

3.2
husked rice
brown rice
cargo rice
paddy (3.1) from which only the husk has been removed

Note 1 to entry: The processes of husking and handling can result in some loss of bran.

3.3
milled rice
white rice
husked rice (3.2) from which some or all of the bran and embryo have been removed by mechanical milling

A1 **3.3.1**
under-milled rice
milled rice obtained by milling husked rice (3.2) in such a way that some of the bran and some of the embryo have been removed

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3.3.2
well-milled rice
milled rice obtained by milling husked rice (3.2) in such a way that most of the bran and most of the embryo have been removed

3.3.3
extra-well-milled rice
milled rice obtained by milling husked rice (3.2) in such a way that all the bran and all the embryo have been removed

Note 1 to entry: The maximum content of kernels containing traces of embryo shall be less than 0,5 % in the test portion aliquot parts of about 100 g (see A.4.3.3).

3.4
parboiled rice
rice subjected to a hydrothermical treatment so that the starch is fully gelatinized, followed by a drying process

3.5
parboiled milled rice
milled rice (3.3) obtained from *paddy* (3.1) or *husked rice* (3.2) subjected to a hydrothermical treatment so that the starch is fully gelatinized, followed by a drying process

3.6
parboiled husked rice
husked rice (3.2) obtained from *paddy* (3.1) subjected to a hydrothermical treatment so that the starch is fully gelatinized, followed by a drying process

3.7
waxy rice
glutinous rice
varieties of rice whose kernels have a white and opaque appearance

Note 1 to entry: The starch of waxy rice contains an extremely low level of amylose, consisting almost entirely of amylopectin. The kernels have a tendency to stick together after cooking.

3.8
aromatic rice
variety of rice releasing a particular aroma (e.g. roasted nuts, popcorn) that increases during cooking

〚A1〛 Note 1 to entry The particular aroma is derived from the rice itself and not from substances intentionally added post harvest. 〚A1〛

3.9
entire kernel
husked or milled kernel without any broken part

3.10
whole kernel
husked or milled kernel with a length greater than or equal to nine-tenths of the *average length* (3.17) of an *entire kernel* (3.9)

Note 1 to entry: See Figure 1.

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