
Maize (*Zea mays* L.) — Specification

Maïs (Zea mays L.) — Spécifications



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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 on 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 the following URL: www.iso.org/iso/foreword.html.

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

Maize (*Zea mays* L.) — Specification

1 Scope

This document specifies minimum specifications for maize (*Zea mays* L.) intended for human consumption and which is the subject of international trade.

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 5223, *Test sieves for cereals*

ISO 6540, *Maize — Determination of moisture content (on milled grains and on whole grains)*

ISO 6639-3, *Cereals and pulses — Determination of hidden insect infestation — Part 3: Reference method*

ISO 6639-4, *Cereals and pulses — Determination of hidden insect infestation — Part 4: Rapid methods*

ISO 7971-1, *Cereals — Determination of bulk density, called mass per hectolitre — Part 1: Reference method*

ISO 7971-3, *Cereals — Determination of bulk density, called mass per hectolitre — Part 3: Routine method*

ISO 24333, *Cereals and cereal products — Sampling*

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:

- IEC Electropedia: available at <http://www.electropedia.org/>
- ISO Online browsing platform: available at <http://www.iso.org/obp>

3.1

bulk density

test weight

cereals ratio of the mass of a cereal to the volume it occupies after being poured into a container under well-defined conditions

Note 1 to entry: Bulk density is expressed in kilograms per hectolitre of grains as received. Other units such as grams per litre or pound per bushel could also be used.

3.2

impurity

all matters of a sample of grain other than the basic cereal of unimpaired quality

Note 1 to entry: In maize, impurities comprise four main categories: *broken grains* (3.3), *damaged grains* (3.4), *other grains* (3.5) and *miscellaneous impurities* (3.6).

Note 2 to entry: Live pests are not considered as impurities. They are specified as separate criterion.

[SOURCE: EN 16378:2013, 3.1]