

**RIIS  
Spetsifikatsioon**

**Rice  
Specification  
(ISO 7301:2021, identical)**

**EESTI STANDARDI EESSÕNA****NATIONAL FOREWORD**

See Eesti standard EVS-ISO 7301:2021 sisaldab rahvusvahelise standardi ISO 7301:2021 „Rice. Specification“ identset ingliskeelset teksti.	This Estonian Standard EVS-ISO 7301:2021 consists of the identical English text of the International Standard ISO 7301:2021 „Rice. Specification“.
Ettepaneku rahvusvahelise standardi ümbertrüki meetodil ülevõtuks on esitanud Põllumajandusuuringute Keskus, standardi avaldamist on korraldanud Eesti Standardimis- ja Akrediteerimiskeskus.	Proposal to adopt the International Standard by reprint method has been presented by Põllumajandusuuringute Keskus, the Estonian Standard has been published by the Estonian Centre for Standardisation and Accreditation.
Standard EVS-ISO 7301:2021 on jõustunud sellekohase teate avaldamisega EVS Teatajas.	Standard EVS-ISO 7301:2021 has been endorsed with a notification published in the official bulletin of the Estonian Centre for Standardisation and Accreditation.
Standard on kättesaadav Eesti Standardimis- ja Akrediteerimiskeskusest.	This standard is available from the Estonian Centre for Standardisation and Accreditation.

**Käsitlusala**

See dokument kehtestab rahvusvahelises kaubanduses kasutatava riisi (*Oryza sativa* L.) miinimumnõuded. Seda kohaldatakse kooritud riisile ja kroovitud riisile (aromaatne ja mittearomaatne), kuumtöödeldud või mitte, mis on ette nähtud otsetarbimiseks. Seda ei kohaldata muudele riisist saadud toodetele ega vahajale riisile (liimjas riis).

Tagasisidet standardi sisu kohta on võimalik edastada, kasutades EVS-i veebilehel asuvat tagasiside vormi või saates e-kirja meiliaadressile [standardiosakond@evs.ee](mailto:standardiosakond@evs.ee).

ICS 67.060

**Standardite reprodutseerimise ja levitamise õigus kuulub Eesti Standardimis- ja Akrediteerimiskeskusele**

Andmete paljundamine, taastekitamine, kopeerimine, salvestamine elektroonsesse süsteemi või edastamine ükskõik millises vormis või millisel teel ilma Eesti Standardimis- ja Akrediteerimiskeskuse kirjaliku loata on keelatud.

Kui Teil on küsimusi standardite autoriõiguse kaitse kohta, võtke palun ühendust Eesti Standardimis- ja Akrediteerimiskeskusega: Koduleht [www.evs.ee](http://www.evs.ee); telefon 605 5050; e-post [info@evs.ee](mailto:info@evs.ee)

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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](http://www.iso.org/directives)).

Attention is drawn to the possibility that some of the elements of this document may be the subject of patent rights. ISO shall not be held responsible for identifying any or all such patent rights. Details of any patent rights identified during the development of the document will be in the Introduction and/or on the ISO list of patent declarations received (see [www.iso.org/patents](http://www.iso.org/patents)).

Any trade name used in this document is information given for the convenience of users and does not constitute an endorsement.

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](http://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.

Any feedback or questions on this document should be directed to the user's national standards body. A complete listing of these bodies can be found at [www.iso.org/members.html](http://www.iso.org/members.html).

# 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

### 3.4

#### **parboiled rice**

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