

Rice - Determination of amylose content - Part 1:
Reference method (ISO 6647-1:2015)

EESTI STANDARDI EESSÕNA

NATIONAL FOREWORD

See Eesti standard EVS-EN ISO 6647-1:2015 sisaldab Euroopa standardi EN ISO 6647-1:2015 ingliskeelset teksti.	This Estonian standard EVS-EN ISO 6647-1:2015 consists of the English text of the European standard EN ISO 6647-1:2015.
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English Version

**Rice - Determination of amylose content - Part 1: Reference
method (ISO 6647-1:2015)**

Riz - Détermination de la teneur en amylose - Partie 1 :
Méthode de référence (ISO 6647-1:2015)

Reis - Bestimmung des Amylosegehalts - Teil 1:
Referenzverfahren (ISO 6647-1:2015)

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EUROPEAN COMMITTEE FOR STANDARDIZATION
COMITÉ EUROPÉEN DE NORMALISATION
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Foreword

This document (EN ISO 6647-1:2015) 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.

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of an identical text or by endorsement, at the latest by November 2015, and conflicting national standards shall be withdrawn at the latest by November 2015.

Attention is drawn to the possibility that some of the elements of this document may be the subject of patent rights. CEN [and/or CENELEC] shall not be held responsible for identifying any or all such patent rights.

This document supersedes EN ISO 6647-1:2007.

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Endorsement notice

The text of ISO 6647-1:2015 has been approved by CEN as EN ISO 6647-1:2015 without any modification.

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Foreword

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For an explanation on the meaning of ISO specific terms and expressions related to conformity assessment, as well as information about ISO's adherence to the WTO principles in the Technical Barriers to Trade (TBT) see the following URL: [Foreword - Supplementary information](#)

The committee responsible for this document is ISO/TC 34, *Food products*, Subcommittee SC 4, *Cereals and pulses*.

This second edition cancels and replaces the first edition (ISO 6647-1:2007), of which it constitutes a minor revision.

ISO 6647 consists of the following parts, under the general title *Rice — Determination of amylose content*:

- *Part 1: Reference method*
- *Part 2: Routine methods*

Rice — Determination of amylose content —

Part 1: Reference method

1 Scope

This part of ISO 6647 specifies a reference method for determining calibration values for standards that will be used to make a standard curve for the quantification of amylose content in milled, non-parboiled rice in the range of amylose content from 0 % to 30 %.

2 Normative references

No normative references cited in this document.

3 Terms and definitions

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

3.1

amylose

molecules consisting of linear chains containing more than 200 linked glucose units

3.2

amylopectin

molecules consisting of branched chains ranging from 6 to 100 linked glucose units

3.3

waxy rice

waxy rice contains no chains of length consistent with being amylose

4 Principle

The linear chains of starch are separated on the basis of hydrodynamic volume and molecular weight by size exclusion chromatograph.^[2] Flour is gelatinised in a solution of sodium hydroxide and the molecules of starch in the solution are debranched with isoamylase,^{[1][2]} The linear chains are separated by size exclusion chromatography (SEC), and the proportion of amylose chains is calculated by the area under the amylose peak relative to the full detector response.

5 Reagents

All the reagents used shall be of recognized analytical quality and the water used shall be distilled, or demineralised water, or water of equivalent purity.

5.1 Ethanol, 95 % (v/v).

5.2 Sodium hydroxide, 0,25 mol/l solution.

5.3 Glacial acetic acid.