INTERNATIONAL STANDARD

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Rice — Determination of biometric characteristics of kernels

Riz — Détermination des caractéristiques biométriques des grains

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ISO copyright office
Case postale 56 • CH-1211 Geneva 20
Tel. + 41 22 749 01 11
Fax + 41 22 749 09 47
E-mail copyright@iso.org
Web www.iso.org

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Foreword

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The main task of technical committees is to prepare International Standards. Draft International Standards adopted by the technical committees are circulated to the member bodies for voting. Publication as an International Standard requires approval by at least 75 % of the member bodies casting a vote.

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ISO 11746 was prepared by Technical Committee ISO/TC 34, *Food products*, Subcommittee SC 4, *Cereals and pulses*.

Rice — Determination of biometric characteristics of kernels

1 Scope

This International Standard specifies a method for the determination of the biometric characteristics of husked or milled rice kernels.

2 Normative references

The following referenced documents are indispensable for the application 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 7301, *Rice — Specification*

3 Terms and definitions

For the purposes of this document, the terms and definitions given in ISO 7301 and the following apply.

3.1
biometric characteristics
length, width and thickness of the kernel measured along the three Cartesian axes

NOTE See Annex A.

4 Principle

Manual selection of kernels and measurement of their biometric characteristics (3.1) with a micrometer.

5 Apparatus

Usual laboratory apparatus and, in particular, the following.

5.1 Sample divider[1], conical sampler or multiple-slot sampler with a distribution system.

5.2 Tray, or equivalent device, coloured in contrast with the colour of the rice to be evaluated.

5.3 Tweezers, of different types (metal, plastic, round tips or pointed, etc.), for easy manipulation of kernels.

5.4 Micrometer, or equivalent device capable of being read to the nearest 0,01 mm and which ensures that no kernel deformation occurs during measurement.

Avoidance of kernel deformation is particularly important for husked rice.

6 Sampling

Sampling is not part of the method specified in this International Standard. A recommended sampling method is given in ISO 24333[2].

1) Some sample dividers are described in ISO 24333[2].