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Rice — Specification

Riz — 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.

International Standards are drafted in accordance with the rules given in the ISO/IEC Directives, Part 2.

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.

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.

ISO 7301 was prepared by Technical Committee ISO/TC 34, *Food products*, Subcommittee SC 4, *Cereals and pulses*.

This third edition cancels and replaces the second edition (ISO 7301:2002), which has been technically revised.

Rice — Specification

1 Scope

This International Standard gives the minimum specifications for rice (*Oryza sativa* L.) which is subject to international trade. It is applicable to the following types: husked rice and milled rice, parboiled or not, intended for direct human consumption. It is neither applicable to other products derived from rice, nor to waxy rice (glutinous rice).

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

3 Terms and definitions

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

3.1

paddy

paddy rice
rough rice
rice retaining its husk after threshing

3.2

husked rice

brown rice
cargo rice
paddy from which the husk only has been removed

NOTE The processes of husking and handling may result in some loss of bran.

3.3

milled rice

white rice
husked rice from which almost all of the bran and embryo have been removed by milling

3.3.1

undermilled rice

milled rice obtained by milling husked rice, but not to the degree necessary to meet the requirements of well-milled rice