



SLOVENSKI STANDARD SIST EN ISO 6647-2:2007

01-november-2007

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Rice - Determination of amylose content - Part 2: Routine methods (ISO 6647-2:2007)

Reis - Bestimmung des Amylosegehalts - Teil 2: Routineverfahren (ISO 6647-2:2007)

Riz - Détermination de la teneur en amylose - Partie 2: Méthodes de routine (ISO 6647-2:2007)

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Ta slovenski standard je istoveten z: **EN ISO 6647-2:2007**

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ICS:

67.060 žarč d[} a^á Á | [ã ç [áã Cereals, pulses and derived products
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ICS 67.060

English Version

Rice - Determination of amylose content - Part 2: Routine
methods (ISO 6647-2:2007)

Riz - Détermination de la teneur en amylose - Partie 2:
Méthodes de routine (ISO 6647-2:2007)

Reis - Bestimmung des Amylosegehalts - Teil 2:
Routineverfahren (ISO 6647-2:2007)

This European Standard was approved by CEN on 27 August 2007.

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This European Standard exists in three official versions (English, French, German). A version in any other language made by translation under the responsibility of a CEN member into its own language and notified to the CEN Management Centre has the same status as the official versions.

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Foreword

This document (EN ISO 6647-2:2007) has been prepared by Technical Committee ISO/TC 34 "Agricultural 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of an identical text or by endorsement, at the latest by March 2008, and conflicting national standards shall be withdrawn at the latest by March 2008.

According to the CEN/CENELEC Internal Regulations, the national standards organizations of the following countries are bound to implement this European Standard: Austria, Belgium, Bulgaria, Cyprus, Czech Republic, Denmark, Estonia, Finland, France, Germany, Greece, Hungary, Iceland, Ireland, Italy, Latvia, Lithuania, Luxembourg, Malta, Netherlands, Norway, Poland, Portugal, Romania, Slovakia, Slovenia, Spain, Sweden, Switzerland and the United Kingdom.

Endorsement notice

The text of ISO 6647-2:2007 has been approved by CEN as a EN ISO 6647-2:2007 without any modification.

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**Rice — Determination of amylose
content —**

**Part 2:
Routine methods**

Riz — Détermination de la teneur en amylose —

Partie 2: Méthodes de routine

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Case postale 56 • CH-1211 Geneva 20
Tel. + 41 22 749 01 11
Fax + 41 22 749 09 47
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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 6647-2 was prepared by Technical Committee ISO/TC 34, *Food products*, Subcommittee SC 4, *Cereals and pulses*.

This edition of ISO 6647-2, together with ISO 6647-1:2007, cancels and replaces ISO 6647:1987, which has been technically revised.

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

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

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Rice — Determination of amylose content —

Part 2: Routine methods

1 Scope

This part of ISO 6647 specifies two simplified routine methods for the determination of the amylose mass fraction of milled rice, non-parboiled. The main difference between the two methods is the dispersion procedure: method A specifies hot, and method B cold, dispersion.

Both methods are applicable to rice with an amylose mass fraction higher than 5 %.

NOTE These methods describe simplified procedures for the preparation of samples, which are frequently used in routine laboratories. The methods use the same reagents as the reference method (see ISO 6647-1), but omit the defatting step. Rice samples of which the amylose mass fraction has been determined by the reference method are used as standards.

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2 Normative references

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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 — Routine reference method*

ISO 6647-1, *Rice — Determination of amylose content — Part 1: Reference method*

ISO 7301, *Rice — Specification*

ISO 8466-1, *Water quality — Calibration and evaluation of analytical methods and estimation of performance characteristics — Part 1: Statistical evaluation of the linear calibration function*

3 Terms and definitions

For the purposes of this document, the terms and definitions given in ISO 6647-1 and ISO 7301 apply.

4 Principle

Rice is ground to a very fine flour to break up the endosperm structure in order to aid complete dispersion and gelatinization. A test portion is dispersed in a sodium hydroxide solution, to an aliquot portion of which is added an iodine solution. The absorbance, at 720 nm, of the colour complex formed is then determined using a spectrophotometer.

Measurement wavelengths of 620 nm or 680 nm can also be used.