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**Riž - Določevanje amiloze - 1. del: Spektrofotometrijska metoda s postopkom razmaščevanja z metanolom in s kalibracijskima raztopinama amiloza krompirja ter voskast amilopektin riža (ISO 6647-1:2020)**

Rice - Determination of amylose content - Part 1: Spectrophotometric method with a defatting procedure by methanol and with calibration solutions of potato amylose and waxy rice amylopectin (ISO 6647-1:2020)

Reis - Bestimmung des Amylosegehalts - Teil 1: Referenzmethode. Spektrophotometrische Methode mit Entfettungsverfahren durch Methanol und mit Kalibrierlösungen von Kartoffelamylose und wachsartigem Reisamylopektin (ISO 6647-1:2020)

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Riz - Détermination de la teneur en amylose - Partie 1: Méthode spectrophotométrique avec un mode opératoire de dégraissage au méthanol et des solutions d'étalonnage d'amylose de pomme de terre et d'amylopectine de riz gluant (ISO 6647-1:2020)

**Ta slovenski standard je istoveten z: EN ISO 6647-1:2020**

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Rice - Determination of amylose content - Part 1:  
Spectrophotometric method with a defatting procedure by  
methanol and with calibration solutions of potato amylose  
and waxy rice amylopectin (ISO 6647-1:2020)

Riz - Détermination de la teneur en amylose - Partie 1:  
Méthode spectrophotométrique avec un mode  
opératoire de dégraissage au méthanol et des solutions  
d'étalonnage d'amylose de pomme de terre et  
d'amylopectine de riz gluant (ISO 6647-1:2020)

Reis - Bestimmung des Amylosegehalts - Teil 1:  
Referenzmethode: Spektrophotometrische Methode  
mit Entfettungsverfahren durch Methanol und mit  
Kalibrierlösungen von Kartoffelamylose und  
wachsartigem Reिसamylopektin (ISO 6647-1:2020)

This European Standard was approved by CEN on 18 July 2020.

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## European foreword

This document (EN ISO 6647-1:2020) 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of an identical text or by endorsement, at the latest by February 2021, and conflicting national standards shall be withdrawn at the latest by February 2021.

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

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**Rice — Determination of amylose  
content —**

Part 1:

**Spectrophotometric method with a  
defatting procedure by methanol and  
with calibration solutions of potato  
amylose and waxy rice amylopectin**iTeh STANDARD PREVIEW  
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dégraissage au méthanol et des solutions d'étalonnage d'amylose de  
pomme de terre et d'amylopectine de riz gluant*Reference number  
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## ISO 6647-1:2020(E)

## 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*, in collaboration with the European Committee for Standardization (CEN) Technical Committee CEN/TC 338, *Cereal and cereal products*, in accordance with the Agreement on technical cooperation between ISO and CEN (Vienna Agreement).

This third edition cancels and replaces the second edition (ISO 6647-1:2015), which has been technically revised. The main changes compared with the previous edition are as follows.

- A spectrophotometric method with a defatting procedure by methanol and with calibration solutions of potato amylose and waxy rice amylopectin has replaced the size exclusion chromatography method.

A list of all parts in the ISO 6647 series can be found on the ISO website.

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 — Determination of amylose content —

## Part 1:

# Spectrophotometric method with a defatting procedure by methanol and with calibration solutions of potato amylose and waxy rice amylopectin

## 1 Scope

This document specifies a reference method for the determination of the amylose content of milled rice, non-parboiled. The method is applicable to rice with an amylose mass fraction higher than 5 %.

This document can also be used for husked rice, maize, millet and other cereals if the extension of this scope has been validated by the user.

NOTE Amylose values determined with this document can be compared with PDO and PGI legislation.

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

ISO 15914, *Animal feeding stuffs — Enzymatic determination of total starch content*

## 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

#### **amylose**

DEPRECATED: apparent amylose

polysaccharide constituent of starch, the macromolecules of which have glucose units linked in a predominantly linear structure

### 3.2

#### **amylopectin**

polysaccharide constituent of starch, the macromolecules of which have from 6 to 100 linked glucose units in a branched structure