SLOVENSKI STANDARD
SIST EN ISO 7301:2023

01-januar-2023

Riž - Specifikacija (ISO 7301:2021)

Rice - Specification (ISO 7301:2021)

Reis - Anforderungen (ISO 7301:2021)

Riz - Spécifications (ISO 7301:2021)

Ta slovenski standard je istoveten z: **EN ISO 7301:2022**

ICS:

67.060	Žita, stročnice in proizvodi iz njih	Cereals, pulses and derived products

SIST EN ISO 7301:2023 **en,fr,de**

EUROPEAN STANDARD

NORME EUROPÉENNE

EUROPÄISCHE NORM

EN ISO 7301

November 2022

ICS 67.060

English Version

Rice - Specification (ISO 7301:2021)

Riz - Spécifications (ISO 7301:2021)

Reis - Anforderungen (ISO 7301:2021)

This European Standard was approved by CEN on 30 October 2022.

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EUROPEAN COMMITTEE FOR STANDARDIZATION
COMITÉ EUROPÉEN DE NORMALISATION
EUROPÄISCHES KOMITEE FÜR NORMUNG

CEN-CENELEC Management Centre: Rue de la Science 23, B-1040 Brussels

Ref. No. EN ISO 7301:2022 E

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European foreword

The text of ISO 7301:2021 has been prepared by Technical Committee ISO/TC 34 "Food products" of the International Organization for Standardization (ISO) and has been taken over as EN ISO 7301:2022 by 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of an identical text or by endorsement, at the latest by May 2023, and conflicting national standards shall be withdrawn at the latest by May 2023.

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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Endorsement notice

The text of ISO 7301:2021 has been approved by CEN as EN ISO 7301:2022 without any modification.

INTERNATIONAL STANDARD

ISO 7301

Fourth edition
2021-06

Rice — Specification

Riz — Spécifications

Reference number
ISO 7301:2021(E)

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Published in Switzerland

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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.

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).

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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.

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

This fourth edition cancels and replaces the third edition (ISO 7301:2011), which has been technically revised. The main changes compared with the previous edition are as follows:

— the terms and definitions have been updated;

— the method for the determination of the average length originally given in A.4.3.2 and A.4.3.3 has been deleted, and a reference to ISO 11746 has been added.

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.

Rice — Specification

1 Scope

This document establishes the minimum specifications for rice (*Oryza sativa* L.) that is subject to international trade. It is applicable to husked rice and milled rice (aromatic and not aromatic), parboiled or not, intended for direct human consumption. It does not apply to other products derived from rice nor to waxy rice (glutinous rice).

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 11746, *Rice — Determination of biometric characteristics of kernels*

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
paddy
paddy rice
rough rice
rice retaining its husk after threshing

3.2
husked rice
brown rice
cargo rice
paddy (3.1) from which only the husk has been removed

Note 1 to entry: The processes of husking and handling can result in some loss of bran.

3.3
milled rice
white rice
husked rice (3.2) from which some or all of the bran and embryo have been removed by mechanical milling

3.4
parboiled rice
rice subjected to a hydrothermical treatment so that the starch is fully gelatinized, followed by a drying process

3.5
parboiled milled rice
milled rice (3.3) obtained from *paddy* (3.1) or *husked rice* (3.2) subjected to a hydrothermical treatment so that the starch is fully gelatinized, followed by a drying process

3.6
parboiled husked rice
husked rice (3.2) obtained from *paddy* (3.1) subjected to a hydrothermical treatment so that the starch is fully gelatinized, followed by a drying process

3.7
waxy rice
glutinous rice
varieties of rice whose kernels have a white and opaque appearance

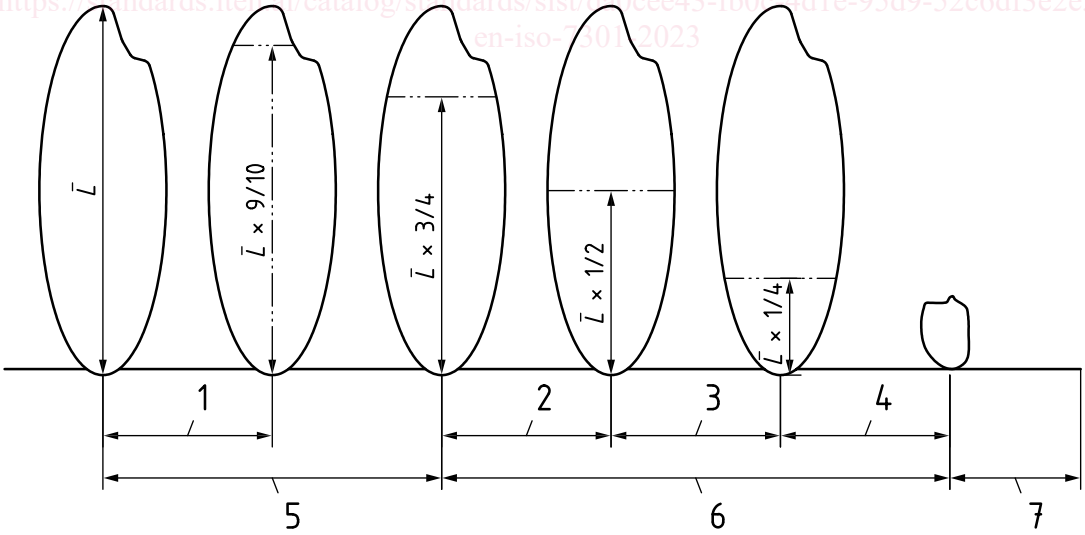
Note 1 to entry: The starch of waxy rice contains an extremely low level of amylose, consisting almost entirely of amylopectin. The kernels have a tendency to stick together after cooking.

3.8
aromatic rice
variety of rice releasing a particular aroma (e.g. roasted nuts, popcorn) that increases during cooking

3.9
entire kernel
husked or milled kernel without any broken part

3.10
whole kernel
husked or milled kernel with a length greater than or equal to nine-tenths of the *average length* (3.17) of an *entire kernel* (3.9)

Note 1 to entry: See Figure 1.



Key

1	*whole kernel* (3.10)	5	*head rice* (3.11)
2	*large broken kernel* (3.13)	6	*broken kernel* (3.12)
3	*medium broken kernel* (3.14)	7	*chip* (3.16)
4	*small broken kernel* (3.15)	$\bar{L}$	*average length* (3.17)

Figure 1 — Size of kernel, broken kernel and chip