

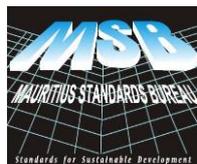
MAURITIAN
STANDARD

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Second edition
2019-02-09

Basmati rice - Specifications

ICS: 67.060



Mauritius Standards Bureau

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National Foreword

This Mauritian Standard was drawn by the **Food Products Standards Committee** (FPSC) through its **Subcommittee on Rice** and approved by the **Standards Council** on **06 December 2018**. It was notified in the **Government Gazette** on **09 February 2019** *
In preparing this standard the following was used as working document:

British Retail Consortium 2017

Acknowledgement is made for the use of information from the above publication.

This second edition cancels and replaces the first edition which has been technically revised.

***General notice no 110 of 2019**



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Contents	Page
1 Scope	1
2 Normative References.....	1
3 Terms and definitions	1
4 Requirements.....	2
4.1 General, organoleptic and health requirements	2
4.2 Characteristics for varieties of Basmati rice.....	2
4.3 Contaminants.....	3
5 Compliance with the standard.....	3
6 Sampling	3
7 Transportation	3
8 Storage.....	3
9 Packaging and labeling.....	3
9.1 Packaging	3
9.2 Labeling	3
Annex A Varieties of Indian Basmati rice	5
Annex B Varieties of Pakistan Basmati rice	6
Annex C Aroma test.....	7
Annex D Alkali spread value.....	8
Annex E Gel Length.....	10
Annex F Determination of elongation ratio on cooking.....	11
Annex G Minimum average pre-cooked length.....	12
Annex H Length/ Breadth ratio	13

Basmati Rice – Specifications

1 Scope

This standard specifies the minimum requirements for Basmati rice (*Oryza sativa L*) of the types milled, milled parboiled, brown and brown parboiled suitable for human consumption.

This Standard applies to prepackaged Basmati rice for varieties mentioned in Annexes A and B.

Note: At such time as a consensus is reached by the producing countries on the approval and testing of new Basmati varieties, the standard may be amended accordingly.

2 Normative references

The following documents, in whole or in part, are normatively referenced in this document and are indispensable for its application. 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 24333 *Cereals and cereal products — Sampling*

ISO 6647-1 *Determination of amylose content — Part 1: Reference methods*

ISO 6647-2 *Determination of amylose content — Part 2: Routine methods*

MS 30 *Labeling of prepackaged foods*

Polymerase Chain Reaction, Authentication of Basmati rice

National food regulations

3 Terms and definitions

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

3.1

Basmati Rice

raw milled rice, milled parboiled rice, husked and unpolished (Brown) rice and parboiled brown rice grown in the Indo Gangetic plains and having the following characteristics, namely an exceptional length of grain, which increases substantially on cooking and the cooked grain has high integrity and high discreteness and distinctive aroma, taste and mouth feel

3.2**broken grain**

a grain where one quarter or more of the grain is missing

3.3**foreign matter**

dust, stones, lumps of earth, chaff, stems or straw and any other impurity

3.4**other varieties**

varieties of rice other than those notified as Basmati

4 Requirements**4.1 General, organoleptic and health characteristics**

Kernels of Basmati rice shall be sound, clean, free from paddy, foreign matter and any undesirable odour or odour which indicates deterioration.

4.2 Characteristics for varieties of Basmati rice

The Basmati rice shall meet the minimum characteristics specified in Table 1.

Table 1: Minimum characteristics for varieties of Basmati rice

Parameter	Requirements	Test method
Amylose content, %	Intermediate 19-26	ISO 6647-1 ISO 6647-2
Moisture content,%	Not greater than 14	ISO 712
Aroma test	Present	Annex C
Alkali spreading value	4-5	Annex D
Gel Length, mm	60-100	Annex E
Elongation ratio on cooking	1.7	Annex F
Minimum average pre-cooked length, mm	6.5	Annex G
Length/Breadth ratio	Greater than 3.5	Annex H
Authenticity test	Positive	Polymerase Chain Reaction (PCR)