

MAURITIAN
STANDARD

MS ISO
7301:2021

Second Edition
2021-10-23

Rice - Specification

PREVIEW

ICS: 67.060



Mauritius Standards Bureau
Moka

National Foreword

This Mauritian Standard is identical with the International **ISO 7301:2021, Rice - Specification**. It was adopted by the Mauritius Standards Bureau on the recommendation of the **Food Products Standards Committee** through its subcommittee on Rice. It was approved by the **Standards Council** on 30 September 2021 and notified in the Government Gazette on **23 October 2021**. *

This second edition cancels and replaces the first edition **MS ISO 7301:2011** which has been technically revised.

For the purpose of this standard the following changes should be made:

- (i) The 'decimal comma' should be replaced by 'decimal point'.
- (ii) The text of subclause 4.2.1 of ISO 7301:2021 was approved with modification of the moisture content due to national legal requirement. Replace 4.2.1 by the following:
 - **4.2.1** The mass fraction of moisture shall be not greater than 14.0%.

* General Notice No 1546 of 2021



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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).

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).

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 hydrothermal treatment so that the starch is fully gelatinized, followed by a drying process