



# International Standard

**ISO 17301-1:2023/  
PRF Amd 1:2023**

## **Cereals and pulses — Specification and test methods —**

### **Part 1: Rice**

**AMENDMENT 1: Mass fraction of  
extraneous matter, milled rice (non-  
glutinous), sample dividers and  
recommendations relating to storage and  
transport conditions**

*Céréales et légumineuses — Spécification et méthodes d'essai —  
Partie 1: Riz*

*AMENDEMENT 1: Fraction massique de matière étrangère, riz usiné  
(non gluant), diviseurs d'échantillon et recommandations relatives  
aux conditions d'entreposage et de transport*

**First edition  
AMENDMENT 1  
2023-12**

# **PROOF/ÉPREUVE**



**COPYRIGHT PROTECTED DOCUMENT**

© ISO 2023

All rights reserved. Unless otherwise specified, or required in the context of its implementation, no part of this publication may be reproduced or utilized otherwise in any form or by any means, electronic or mechanical, including photocopying, or posting on the internet or an intranet, without prior written permission. Permission can be requested from either ISO at the address below or ISO's member body in the country of the requester.

ISO copyright office  
CP 401 • Ch. de Blandonnet 8  
CH-1214 Vernier, Geneva  
Phone: +41 22 749 01 11  
Email: [copyright@iso.org](mailto:copyright@iso.org)  
Website: [www.iso.org](http://www.iso.org)

Published in Switzerland

**PROOF/ÉPREUVE**

© ISO 2023 – All rights reserved

## 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)).

ISO draws attention to the possibility that the implementation of this document may involve the use of (a) patent(s). ISO takes no position concerning the evidence, validity or applicability of any claimed patent rights in respect thereof. As of the date of publication of this document, ISO had not received notice of (a) patent(s) which may be required to implement this document. However, implementers are cautioned that this may not represent the latest information, which may be obtained from the patent database available at [www.iso.org/patents](http://www.iso.org/patents). ISO shall not be held responsible for identifying any or all such patent rights.

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*.

A list of all parts in the ISO 17301 series can be found on the [ISO website](http://www.iso.org).

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).





## Cereals and pulses — Specification and test methods —

### Part 1:

### Rice

## AMENDMENT 1: Mass fraction of extraneous matter, milled rice (non-glutinous), sample dividers and recommendations relating to storage and transport conditions

#### *Introduction, third paragraph*



Replace “5 %” with “10 %” and “30 %” with “40 %”.

#### *Clause 2, Normative references*



Replace “ISO 8351-2” with “ISO 8351-2:1994”.

#### *4.2.1*

Designate the existing NOTE as NOTE 1 and add the following new NOTE 2:

NOTE 2 For certain destinations, no differentiation is made between the organic and inorganic mass fractions of extraneous matter.

#### *4.2.2, Table 1*

In the column “milled rice (non-glutinous)”, replace the value “0,3” for “Paddy” with the value “0,5”.

#### *Clause 8, second paragraph*

Replace “ISO 8351-1:1994, Clause 9, or ISO 8351-2, as appropriate” with “ISO 8351-1:1994, Clause 3, or ISO 8351-2:1994, Clause 3, as appropriate”.

#### *Clause 8*

Add the following paragraph at the end of the clause:



Annex E gives recommendations relating to storage and transport conditions.

#### *Clause 9*

Replace the first sentence with the following:

The marking and labelling on the packaging shall clearly identify the type of rice.

A.2.1

Replace the text with the following:

**A.2.1 Sample divider**, consisting of a conical sample divider or multiple-slot sample divider with a distribution system, e.g. conical (Boerner-type) divider such as that shown in Figure A.1 or multiple-slot (riffle-type) divider such as that shown in Figure A.2.

Figure A.1

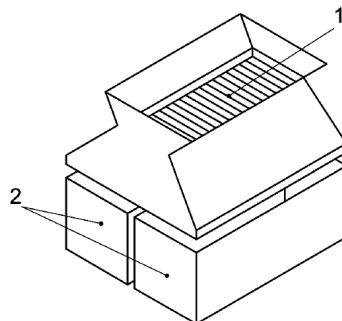
Replace Figure A.1 with the following two figures:



**Key**

- 1 funnel
- 2 collection boxes

**Figure A.1 — Conical (Boerner-type) divider**



**Key**

- 1 slots

2 collection boxes

**Figure A.2 — Multiple-slot (riffle-type) divider with two collection boxes**

*Annex E*



the following new annex after Annex D, before the Bibliography:

**Annex E. Recommendations relating to storage and storage and transport conditions**

Containers of rice should be handled, transported and stored in such a way that they are protected from the rain, sun or other sources of excessive heat, unpleasant odours and any other contamination (especially in the holds of ships).

The storeroom should be in a covered premises, kept dry and free from unpleasant odours and protected against entry of insects and other vermin. Ventilation should be adjusted in such a way as to ensure good ventilation during dry weather and to be fully closed under damp conditions. Suitable provisions should be made for fumigation of storerooms.



**ICS 67.060**

Price based on 3 pages

© ISO 2023  
All rights reserved