



# FINAL DRAFT AMENDMENT International Standard

**ISO 17301-1:2023/  
FDAM 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*

## **AMENDMENT 1 2023-12**



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

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# 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*

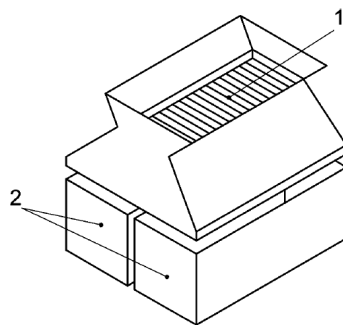
Replace Figure A.1 with the following two figures:



#### 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.



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Price based on 3 pages

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