

DRAFT AMENDMENT

ISO 17301-1:2016/DAM 1:2017

ISO/TC 34/SC 4/WG 4

Voting begins on:
2016-06-01

Voting terminates on:
2016-08-01

Cereals and pulses — Specification and test methods —

Part 1: Rice (DAmd)

AMENDMENT 1

Céréales et légumineuses — Spécification et méthodes d'essai —

Partie 1: Riz (DAmd)

AMENDEMENT 1

ICS: 67.060

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Reference number
ISO 17301-1:2016/DAM 1:2017(E)

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Published in Switzerland

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This document was prepared by Technical Committee ISO/{technical-committee-type} 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.

Cereals and pulses — Specification and test methods

Part 1: Rice (DAmD)

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



Introduction

Delete the fourth to seventh paragraphs.

Normative references

Replace the reference to ISO 16634:— (including the footnote) with the following:

ISO 16634-2:2016, *Food products — Determination of the total nitrogen content by combustion according to the Dumas principle and calculation of the crude protein content — Part 2: Cereals, pulses and milled cereal products*

Renumber subsequent footnotes.

4.1, second paragraph

Replace the paragraph with the following:

There shall be a procedure to identify the maximum permissible levels for additives and pesticide residues and other contaminants in the country of destination.

4.2.1

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

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

6.3, first paragraph

Replace the reference “ISO 16634:—, Clause 9” with “ISO 16634-2:2016, Clause 9”.

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 text with the following:

The marking on the packages 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

Add the following annex after Annex D, before the Bibliography.

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

Containers of rice should be stored in covered premises, well protected from the sun, rain and excessive heat.

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

Containers should be handled and transported 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).

