



FINAL DRAFT International Standard

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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

AMENDMENT 1 2023-12

ISO/TC 34/SC 4/WG 4

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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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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

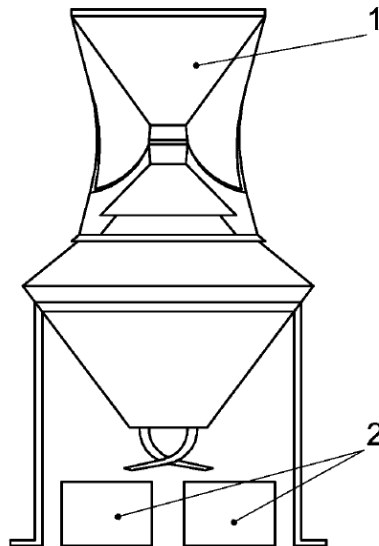
Replace the text with the following:

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



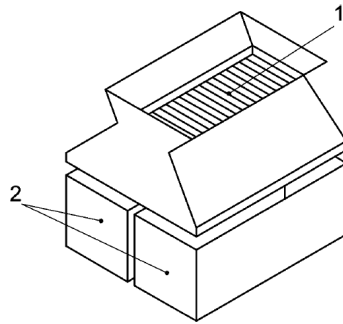
Replace Figure A.1 with the following two figures:



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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