

CODEX STANDARD FOR RICE

CODEX STAN 198-1995

The Annex to this standard contains provisions which are not intended to be applied within the meaning of the acceptance provisions of Section 4.A (I)(b) of the General Principles of the Codex Alimentarius.

1. SCOPE

This standard applies to husked rice, milled rice, and parboiled rice, all for direct human consumption; i.e., ready for its intended use as human food, presented in packaged form or sold loose from the package directly to the consumer. It does not apply to other products derived from rice or to glutinous rice.

2. DESCRIPTION

2.1 Definitions

2.1.1 **Rice** is whole and broken kernels obtained from the species *Oryza sativa* L.

2.1.1.1 **Paddy rice** is rice which has retained its husk after threshing.

2.1.1.2 **Husked rice** (brown rice or cargo rice) is paddy rice from which the husk only has been removed. The process of husking and handling may result in some loss of bran.

2.1.1.3 **Milled rice** (white rice) is husked rice from which all or part of the bran and germ have been removed by milling.

2.1.1.4 **Parboiled rice** may be husked or milled rice processed from paddy or husked rice that has been soaked in water and subjected to a heat treatment so that the starch is fully gelatinized, followed by a drying process.

2.1.1.5 **Glutinous rice; waxy rice:** Kernels of special varieties of rice which have a white and opaque appearance. The starch of glutinous rice consists almost entirely of amylopectin. It has a tendency to stick together after cooking.

3. ESSENTIAL COMPOSITION AND QUALITY FACTORS

3.1 Quality Factors - General

3.1.1 Rice shall be safe and suitable for human consumption.

3.1.2 Rice shall be free from abnormal flavours, odours, living insects and mites.

3.2 Quality Factors - Specific

3.2.1 **Moisture Content** 15% m/m max

Lower moisture limits should be required for certain destinations in relation to the climate, duration of transport and storage. Governments accepting the Standard are requested to indicate and justify the requirements in force in their country.

3.2.2 **Extraneous Matter:** is defined as organic and inorganic components other than kernels of rice.

3.2.2.1 **Filth:** impurities of animal origin (including dead insects) 0.1% m/m max

3.2.2.2 **Other organic extraneous matter** such as foreign seeds, husk, bran, fragments of straw, etc. shall not exceed the following limits:

Maximum Level

Husked Rice	1.5% m/m
Milled Rice	0.5% m/m
Husked Parboiled Rice	1.5% m/m
Milled Parboiled Rice	0.5% m/m

3.2.2.3 **Inorganic extraneous matter** such as stones, sand, dust, etc. shall not exceed the following limits:

Maximum Level

Husked Rice	0.1% m/m
Milled Rice	0.1% m/m
Husked Parboiled Rice	0.1% m/m
Milled Parboiled Rice	0.1% m/m

4. CONTAMINANTS

4.1 Heavy Metals

The products covered by the provisions of this standard shall be free from heavy metals in amounts which may represent a hazard to human health.

4.2 Pesticide Residues

Rice shall comply with those maximum residue limits established by the Codex Alimentarius Commission for this commodity.

5. HYGIENE

5.1 It is recommended that the product covered by the provisions of this standard be prepared and handled in accordance with the appropriate sections of the Recommended International Code of Practice - General Principles of Food Hygiene (CAC/RCP 1-1969, Rev.2-1985), and other Codes of Practice recommended by the Codex Alimentarius Commission which are relevant to this product.

5.2 To the extent possible in good manufacturing practice, the product shall be free from objectionable matter.

5.3 When tested by appropriate methods of sampling and examination, the product:

- shall be free from microorganisms in amounts which may represent a hazard to health;
- shall be free from parasites which may represent a hazard to health; and
- shall not contain any substance originating from microorganisms, including fungi, in amounts which may represent a hazard to health.

6. PACKAGING

6.1 Rice shall be packaged in containers which will safeguard the hygienic, nutritional, technological, and organoleptic qualities of the food.

6.2 The containers, including packaging material, shall be made of substances which are safe and suitable for their intended use. They should not impart any toxic substance or undesirable odour or flavour to the product.

6.3 When the product is packaged in sacks, these must be clean, sturdy, and strongly sewn or sealed.

7. LABELLING

In addition to requirements of the Codex General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-1985, Rev. 1-1991, Codex Alimentarius Volume 1A), the following specific provisions apply:

7.1 Name of the Product

The name of the product to be shown on the label shall be in accordance with the definitions given in Section 2.1. The alternative names given in parenthesis shall be used in accordance with local practice.

7.2 **Labelling of Non-retail Containers**

Information on non-retail containers shall be given either on the container or in accompanying documents, except that the name of the product, lot identification and the name and address of the manufacturer or packer shall appear on the container. However, lot identification and the name and address of the manufacturer or packer may be replaced by an identification mark, provided that such a mark is clearly identifiable with the accompanying documents.

8. **METHODS OF ANALYSIS AND SAMPLING**

See Codex Alimentarius Volume 13.

ANNEX

1. CLASSIFICATION

If rice is classified as long grain, medium grain or short grain, the classification should be in accordance with one of the following specifications. Traders should indicate which classification option is chosen.

OPTION 1: kernel length/width ratio1.1 **Long grain rice:**

1.1.1 Husked rice or parboiled husked rice with a length/width ratio of 3.1 or more.

1.1.2 Milled rice or parboiled milled rice with a length/width ratio of 3.0 or more.

1.2 **Medium grain rice:**

1.2.1 Husked rice or parboiled husked rice with a length/width ratio of 2.1-3.0.

1.2.2 Milled rice or parboiled milled rice with a length/width ratio of 2.0-2.9.

1.3 **Short grain rice:**

1.3.1 Husked rice or parboiled rice with a length/width ratio of 2.0 or less.

1.3.2 Milled rice or parboiled milled rice with a length/width ratio of 1.9 or less.

OPTION 2: the kernel length

1.1 **Long grain rice** has a kernel length of 6.6 mm or more.

1.2 **Medium grain rice** has a kernel length of 6.2 mm or more but less than 6.6 mm.

1.3 **Short grain rice** has a kernel length of less than 6.2 mm.

OPTION 3: a combination of the kernel length and the length/width ratio

1.1 **Long grain rice** has either:

1.1.1 a kernel length of more than 6.0 mm and with a length/width ratio of more than 2 but less than 3, or;

1.1.2 a kernel length of more than 6.0 mm and with a length/width ratio of 3 or more.

1.2 **Medium grain rice** has a kernel length of more than 5.2 mm but not more than 6.0 mm and a length/width ratio of less than 3.

1.3 **Short grain rice** has a kernel length of 5.2 mm or less and a length/width ratio of less than 2.

2. **MILLING DEGREE**

2.1 **Milled rice** (white rice) may be further classified into the following degrees of milling:

2.2 **Undermilled rice** is obtained by milling husked rice but not to the degree necessary to meet the requirements of well-milled rice.

2.3 **Well-milled rice** is obtained by milling husked rice in such a way that some of the germ and all the external layers and most of the internal layers of the bran have been removed.

2.4 **Extra-well-milled rice** is obtained by milling husked rice in such a way that almost all of the germ, all of the external layers and the largest part of the internal layers of the bran, and some of the endosperm, have been removed.

3. **OPTIONAL INGREDIENTS**

Nutrients

Vitamins, minerals and specific amino acids may be added in conformity with the legislation of the country in which the product is sold. (Governments accepting the Standard are requested to indicate the requirements in force in their country.)

FACTOR/DESCRIPTION	LIMIT	METHOD OF ANALYSIS
<p>4. OTHER QUALITY FACTORS</p> <p>In those instances where more than one factor limit and/or method of analysis is given it is strongly recommended that users specify the appropriate limit and method of analysis.</p> <p>4.1 <u>Whole Kernel</u> is a kernel without any broken part.</p> <p>4.1.1 <u>Head Rice</u> is a kernel, the length of which is equal to or greater than three quarters of the average length of the corresponding whole kernel.</p> <p>4.1.2 <u>Large Broken Kernel</u> are fragments of kernel, the length of which is less than three-quarters but greater than one-half of the average length of a corresponding whole kernel.</p> <p>4.1.3 <u>Medium Broken Kernel</u> are fragments of kernel, the length of which is equal to or less than one-half but greater than one-quarter of the average length of a corresponding whole kernel.</p> <p>4.1.4 <u>Small Broken Kernel</u> are fragments of kernel, the length of which is equal to or less than one-quarter of the average length of a corresponding whole kernel but which does not pass through a metal sieve with round perforation 1.4 mm in diameter.</p> <p>4.1.5 <u>Chips</u> are fragments of kernel which pass</p>	<p>buyer preference</p> <p>buyer preference</p> <p>buyer preference</p> <p>buyer preference</p> <p>0.1% m/m</p>	<p>ISO 7301 (Annex A)</p>

FACTOR/DESCRIPTION	LIMIT				METHOD OF ANALYSIS
through a metal sieve with round perforations 1.4 mm in diameter.					
4.2 Defective Kernels	<u>Husked Rice</u>	<u>Milled Rice</u>	<u>Husked Parboiled Rice</u>	<u>Milled Parboiled Rice</u>	
4.2.1 <u>Heat-Damaged Kernels</u> are kernels, whole or broken, that have changed their normal colour as a result of heating. This category includes whole or broken kernels that are yellow due to alteration. Parboiled rice in a batch of non-parboiled rice is also included in this category.	4.0% m/m*	3.0% m/m	8.0% m/m*	6.0% m/m	ISO 7301 (Annex A)
4.2.2 <u>Damaged Kernels</u> are kernels, whole or broken, showing obvious deterioration due to moisture, pests, diseases, or other causes, but excluding heat-damaged kernels.	4.0% m/m	3.0% m/m	4.0% m/m	3.0% m/m	ISO 7301 (Annex A)
4.2.3 <u>Immature Kernels</u> are un-ripe and/or undeveloped whole or broken kernels.	12.0% m/m	2.0% m/m	12.0% m/m	2.0% m/m	ISO 7301 (Annex A)
4.2.4 <u>Chalky Kernels</u> are whole or broken kernels except for glutinous rice, of which at least three-quarters of the surface has an opaque and floury appearance.	11.0% m/m*	11.0% m/m	N/A	N/A	ISO 7301 (Annex A)
4.2.5 <u>Red Kernels</u> are whole or broken kernels with a red-coloured pericarp covering more than one-quarter of their surface.	12.0% m/m	4.0% m/m	12.0% m/m	4.0% m/m	ISO 7301 (Annex A)

	<u>Husked Rice</u>	<u>Milled Rice</u>	<u>Husked Parboiled Rice</u>	<u>Milled Parboiled Rice</u>	
4.2.6 <u>Red-Streaked Kernels</u> are kernels, whole or broken, with red streaks, the lengths of which may be equal to or greater than one-half of that of the whole kernel, but the surface area covered by these red streaks shall be less than one-quarter of the total surface.	N/A	8.0% m/m	N/A	8.0% m/m	ISO 7301 (Annex A)
4.2.7 <u>Pecks</u> are whole or broken kernels of parboiled rice of which more than one-quarter of the surface is dark brown or black in colour.	N/A	N/A	4.0% m/m*	2.0% m/m	ISO 7301 (Annex A)
4.3 Maximum Recommended Levels of Other Types of Rice					ISO 7301 (Annex A)
Paddy Rice	2.5% m/m	0.3% m/m	2.5% m/m	0.3% m/m	
Husked Rice	N/A	1.0% m/m	N/A	1.0% m/m%	
Milled Rice	N/A	N/A	2.0% m/m	2.0% m/m%	
Glutinous Rice	1.0% m/m	1.0% m/m	1.0% m/m	1.0% m/m	

* After Milling for Control Purposes.