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Ris – Bestemmelse af amyloseindhold – Del 2: Spektrofotometrisk rutinemetode uden affedtningsprocedure og med kalibrering fra risstandarder

Rice – Determination of amylose content –
Part 2: Spectrophotometric routine method without defatting procedure and with calibration from rice standards

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Third edition
2020-07-14

Rice — Determination of amylose content —

Part 2: Spectrophotometric routine method without defatting procedure and with calibration from rice standards

Riz — Détermination de la teneur en amylose —

Partie 2: Méthode spectrophotométrique de routine sans mode opératoire de dégraissage et avec étalonnage à l'aide d'étalons de riz

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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).

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This document was prepared by Technical Committee ISO/TC 34, *Food products*, Subcommittee SC 4, *Cereals and pulses*, in collaboration with the European Committee for Standardization (CEN) Technical Committee CEN/TC 338, *Cereal and cereal products,* in accordance with the Agreement on technical cooperation between ISO and CEN (Vienna Agreement).

This third edition cancels and replaces the second edition (ISO 6647-2:2015), which has been technically revised. The main changes compared with the previous edition are as follows.

— The set of calibration solutions in ISO 6647-2:2015 were made by rice samples analysed by size exclusion chromatography. In this document, the set of calibration solutions are made by rice samples analysed by spectrophotometer UV-VIS, without delipidization.

A list of all parts in the ISO 6647 series can be found on the ISO website.

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.

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Rice — Determination of amylose content —

Part 2: Spectrophotometric routine method without defatting procedure and with calibration from rice standards

1 Scope

This document specifies two simplified routine methods for the determination of the amylose mass fraction of milled rice, non-parboiled. The main difference between the two methods is the dispersion procedure: method A specifies hot dispersion, and method B specifies cold dispersion.

Both methods are applicable to rice with an amylose mass fraction higher than 5 %.

NOTE — These methods describe simplified procedures for the preparation of samples, which are frequently used in routine laboratories. The methods use the same reagents as the reference method (see ISO 6647-1), but omit the defatting step. Rice samples where the amylose mass fraction has been determined by the reference method are used as standards.

2 Normative references

The following documents are referred to in the text in such a way that some or all of their content constitutes requirements of this document. For dated references, only the edition cited applies. For undated references, the latest edition of the referenced document (including any amendments) applies.

ISO 712, *Cereals and cereal products — Determination of moisture content — Reference method*

ISO 6647-1:2020, *Rice — Determination of Amylose content — Reference method — Part 1: Spectrophotometric method with a defatting procedure by methanol and with calibration solutions of potato amylose and waxy rice amylopectin*

ISO 7301, *Rice — Specification*

ISO 8466-1, *Water quality — Calibration and evaluation of analytical methods and estimation of performance characteristics — Part 1: Statistical evaluation of the linear calibration function*

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