



NSAI
Standards

Irish Standard
I.S. EN ISO 6647-1:2020

Rice - Determination of amylose content -
Part 1: Spectrophotometric method with a
defatting procedure by methanol and with
calibration solutions of potato amylose
and waxy rice amylopectin (ISO 6647-
1:2020)

I.S. EN ISO 6647-1:2020

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This document is based on:

EN ISO 6647-1:2020

Published:

2020-08-12

*This document was published
under the authority of the NSAI
and comes into effect on:*

2020-08-30

ICS number:

67.060

NOTE: If blank see CEN/CENELEC cover page

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Údarás um Chaighdeáin Náisiúnta na hÉireann

National Foreword

I.S. EN ISO 6647-1:2020 is the adopted Irish version of the European Document EN ISO 6647-1:2020, Rice - Determination of amylose content - Part 1: Spectrophotometric method with a defatting procedure by methanol and with calibration solutions of potato amylose and waxy rice amylopectin (ISO 6647-1:2020)

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EUROPEAN STANDARD

EN ISO 6647-1

NORME EUROPÉENNE

EUROPÄISCHE NORM

August 2020

ICS 67.060

Supersedes EN ISO 6647-1:2015

English Version

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

Riz - Détermination de la teneur en amylose - Partie 1:
Méthode spectrophotométrique avec un mode
opérateur de dégraissage au méthanol et des solutions
d'étalonnage d'amylose de pomme de terre et
d'amylopectine de riz gluant (ISO 6647-1:2020)

Reis - Bestimmung des Amylosegehalts - Teil 1:
Referenzmethode: Spektrophotometrische Methode
mit Entfettungsverfahren durch Methanol und mit
Kalibrierlösungen von Kartoffelamylose und
wachsartigem Reissamylopektin (ISO 6647-1:2020)

This European Standard was approved by CEN on 18 July 2020.

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EN ISO 6647-1:2020 (E)

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European foreword

This document (EN ISO 6647-1:2020) has been prepared by Technical Committee ISO/TC 34 "Food products" in collaboration with Technical Committee CEN/TC 338 "Cereal and cereal products" the secretariat of which is held by AFNOR.

This European Standard shall be given the status of a national standard, either by publication of an identical text or by endorsement, at the latest by February 2021, and conflicting national standards shall be withdrawn at the latest by February 2021.

Attention is drawn to the possibility that some of the elements of this document may be the subject of patent rights. CEN shall not be held responsible for identifying any or all such patent rights.

This document supersedes EN ISO 6647-1:2015.

According to the CEN-CENELEC Internal Regulations, the national standards organizations of the following countries are bound to implement this European Standard: Austria, Belgium, Bulgaria, Croatia, Cyprus, Czech Republic, Denmark, Estonia, Finland, France, Germany, Greece, Hungary, Iceland, Ireland, Italy, Latvia, Lithuania, Luxembourg, Malta, Netherlands, Norway, Poland, Portugal, Republic of North Macedonia, Romania, Serbia, Slovakia, Slovenia, Spain, Sweden, Switzerland, Turkey and the United Kingdom.

Endorsement notice

The text of ISO 6647-1:2020 has been approved by CEN as EN ISO 6647-1:2020 without any modification.

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INTERNATIONAL STANDARD

ISO
6647-1

Third edition
2020-07

Rice — Determination of amylose content —

Part 1:

**Spectrophotometric method with a
defatting procedure by methanol and
with calibration solutions of potato
amylose and waxy rice amylopectin**

Riz — Détermination de la teneur en amylose —

*Partie 1: Méthode spectrophotométrique avec un mode opératoire de
dégraissage au méthanol et des solutions d'étalonnage d'amylose de
pomme de terre et d'amylopectine de riz gluant*



Reference number
ISO 6647-1:2020(E)

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Published in Switzerland

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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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For an explanation of the voluntary nature of standards, the meaning of ISO specific terms and expressions related to conformity assessment, as well as information about ISO's adherence to the World Trade Organization (WTO) principles in the Technical Barriers to Trade (TBT), see www.iso.org/iso/foreword.html.

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 6647-1:2015), which has been technically revised. The main changes compared with the previous edition are as follows.

- A spectrophotometric method with a defatting procedure by methanol and with calibration solutions of potato amylose and waxy rice amylopectin has replaced the size exclusion chromatography method.

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.

Rice — Determination of amylose content —

Part 1:

Spectrophotometric method with a defatting procedure by methanol and with calibration solutions of potato amylose and waxy rice amylopectin

1 Scope

This document specifies a reference method for the determination of the amylose content of milled rice, non-parboiled. The method is applicable to rice with an amylose mass fraction higher than 5 %.

This document can also be used for husked rice, maize, millet and other cereals if the extension of this scope has been validated by the user.

NOTE Amylose values determined with this document can be compared with PDO and PGI legislation.

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

ISO 15914, *Animal feeding stuffs — Enzymatic determination of total starch content*

3 Terms and definitions

For the purposes of this document, the following terms and definitions apply.

ISO and IEC maintain terminological databases for use in standardization at the following addresses:

- ISO Online browsing platform: available at <https://www.iso.org/obp>
- IEC Electropedia: available at <http://www.electropedia.org/>

3.1

amylose

DEPRECATED: apparent amylose

polysaccharide constituent of starch, the macromolecules of which have glucose units linked in a predominantly linear structure

3.2

amylopectin

polysaccharide constituent of starch, the macromolecules of which have from 6 to 100 linked glucose units in a branched structure

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