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1. PRODUCT NAME

RICE BASMATI

PRODUCT RISK		
LOW	MEDIUM	HIGH

2. DESCRIPTION



Basmati rice is long grain rice milled from the kernels belonging to the species *Oryza sativa* L. "Basmati" is the customary name for certain varieties of rice that are grown exclusively in specific areas of the Indo Gangetic Plains.

Approved varieties are: Pusa Basmati¹, Basmati², Punjab Basmati³, Vallabh Basmati⁴, Haryana Basmati 1 (HKR 228/IET 10367) (India), Kernel Basmati (Pakistan), Kissan Basmati (Pakistan), Mahi Suganda (India), NIAB Basmati 2016 (Pakistan), Noor Basmati (Pakistan), Ranbir Basmati (IET 11348) (India), Shaheen Basmati (Pakistan), Taraori Basmati (HBC-19, Karnal Local) Kasturi (IET 8580) (India), Type – 3 (Dehradun) (India), Yamini (CSR 30) (India).

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Milled Basmati Rice

Optional: Nutrients: Vitamins, minerals, and amino acids may be added in conformity with legislation of country of origin

3.2. OTHER PERMITTED INGREDIENTS

Food Additives: See Codex General Standard for Food Additives (GSFA) Database and where permitted, only those individual additive(s) indicated for the product shall apply and only within the limits specified.

4. PROCESSING

Processing

- 4.1. CODEX "CAC/RCP 1-1969, Rev. 4-2003; Code of Practice- General Principles of Food Hygiene including annex on HACCP systems and guidelines for application.
- 4.2. The product shall comply with CODEX STAN 198-1995 CODEX STANDARD FOR RICE

5. MICROBIOLOGICAL CRITERIA

FOOD SAFETY PARAMETERS

- The product shall comply with any microbiological criteria established in accordance with Codex Guideline CAC/GL: 21-1997 "Principles for the Establishment and Application of microbiological criteria for food".
- The product shall be free from microorganisms in amounts which may represent a hazard to health and shall be free from any substance originating from microorganisms in amounts which may represent a hazard to health.

6. CHEMICAL CRITERIA

SAFETY/QUALITY PARAMETERS

LIMITS


Moisture	≤ 13% (m/m)
Total Aflatoxins	≤ 4 ppb (B1 ≤ 2ppb)
Ochratoxin A	≤ 5 ppb
Product is subject of DNA Authentication	

7. PHYSICAL CRITERIA

PARAMETER

LIMITS

Odour and flavour	Shall have a characteristic basmati odour and shall be free from abnormal odours and flavours.
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Extraneous matter:	Shall not exceed 0.5% (m/m) organic components other than kernels of rice, such as foreign seeds, husks, bran, fragments of straw. Shall not exceed 0.1% (m/m) inorganic matter such as stones, sand, dust.
Filth	Shall not exceed 0.1% (m/m) of impurities from animal origin including dead insects.
Broken kernels	≤ 10% (A broken grain is one where one quarter or more of the grain is missing)
Storage and Transportation Temperature	15°C to 25°C
Defective kernels	
Heat damaged	≤ 3.0 % (m/m)
Damaged kernels	≤ 3.0 % (m/m)
Immature kernels	≤ 2.0 % (m/m)
Chalky kernels	≤ 11 % (m/m)
Red kernels	≤ 4.0 % (m/m)
Red streaked kernels	≤ 8.0 % (m/m)
Minimum elongation ratio on cooking	1.7. mm
Minimum average pre-cooked length	6.5 mm
Amylose content	19 – 26 % (Intermediate)
Length/breadth ratio	≥ 3.5
Gel Length	60 - 100 mm
Alkali spreading value	4 - 5
Aroma	Typical Basmati Aroma Present
Acceptable admixture of non-Basmati approved varieties (max)	≤ 7 %.

8. CONTAMINANTS

PARAMETER


- The product shall comply with the Maximum Levels of the Codex General Standard for Contaminants and Toxins in Foods (Codex Stan: 193-1995).
- The product shall comply with maximum residue limits established by Codex Alimentarius (See: CAC / MRL: 2009 Maximum residue Limits (MRLs) for pesticides).

9. NUTRITIONAL FACTS (Approximate values per 100 g)

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	345 Kcal
Carbohydrates	78.5 g
Protein	7 g
Fat	< 0.5 g

10. PACKAGING

PARAMETER	LIMITS
Primary packaging	High density polyethylene/polypropylene with liner or equivalent recyclable/biodegradable packaging that maintains the integrity, sanitary and organoleptic qualities of the product and withstands the rigor of transport and handling.
Primary packaging net weight	From 1 Kg to 20 Kg.
Warranty at delivery location	Minimum 4 Months.

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11. LABELLING

11.1. UNSTD-GEN-02 “UN Product Labelling”

12. OTHER REQUIREMENTS

12.1. UNSTD-GEN-03: “UN Inspection”

12.2. UNSTD-GEN-04: “UN Certification”

¹ Following varieties of Pusa Basmati are approved: Pusa Basmati 1 (India), Pusa Basmati (IET 10364) (India), Pusa Basmati 6 (Pusa 1401) (India), Pusa Basmati 1509 (India), Pusa Basmati 1121 (Pakistan), Pusa Basmati 1609 (India), Pusa Basmati 1728 (India), Pusa Basmati 1637 (India), Pusa Basmati 1692 (India), Improved Pusa Basmati 1 (Pusa 1460) (India), Pusa Basmati 1718 (India).

² Following varieties of Basmati are approved: Basmati 198 (Pakistan), Basmati 2000 (Pakistan), Basmati 217 (India), Basmati 370 (India, Pakistan), Basmati 385 (Pakistan), Basmati 386 (India), Basmati 515 (Pakistan), Basmati 564 (India), Super Basmati (Pakistan).

³ Following varieties of Punjab Basmati are approved: Punjab Basmati 1 (Bauni Basmati) (India), Punjab Basmati 2 (India), Punjab Basmati 3 (India), Punjab Basmati 4 (India), Punjab Basmati 5 (India).

⁴ Following varieties of Vallabh Basmati are approved: Vallabh Basmati 22 (India), Vallabh Basmati 23 (India).