



**The Gambia
Standards Bureau**

Rice - Specification

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THE GAMBIA STANDARDS BUREAU

The Gambia Standards Bureau is a statutory Government specialized Agency established by The Gambia Standards Bureau Act 2010 to standardize products, methods, systems and for connected matters. Hence, the Bureau is the sole National Standardization Body. As such, it has been a member of International Standardization Bodies such as the International Organization for Standardization (ISO) since 2011, International Electrotechnical Commission (IEC) and the Standards and Metrology Institute for Islamic Countries (SMIIC) from 2012.

The objectives of the Bureau, as specified in its Act, are to: establish and promulgate standards for imported and locally-produced goods; facilitate domestic and international trade; foster and promote standards both for industrial efficiency and advancing economic development; promote the health and safety of consumers; enhance international cooperation in relation to standards and standardization. Thus, the National Quality Policy details the responsibilities of the Bureau in Standardization, Metrology and Conformity Assessment services in Testing, Inspection and Certification.

Therefore, the functions, of the Bureau are to define, prepare, publish, modify or amend Standards Specifications as well information-dissemination of standards. In addition to providing Testing, Inspection and Certification services for goods, systems and processes independently or in relation to conformity with its Standards Mark, the Bureau also conducts training and research. In Metrology, the Bureau serves as the custodian of primary national reference measurement standards through its National Metrology Laboratories and conducts calibration of measurement devices and physical standards.

The development of Gambian Standards (GAMS) is carried out by the Bureau through Technical Committees composed of a balanced representation of stakeholders, as may be appropriate to the subject in question. The Bureau ensures that Standards are developed in accordance with the *ISO/IEC Guide 21-1:2005: Regional or National adoption of International Standards and other International deliverables* and the *World Trade Organization Code of good practice for the preparation, adoption and application of standards*. To the greatest extent possible, Gambian Standards are aligned to or are adoptions of relevant international standards.

For further information on and copies of Gambian Standards, please contact The Gambia Standards Bureau.

COMMITTEE REPRESENTATIVES

The Technical Committee on National Food Standards which supervised the development of this Gambian Standard consists of representatives from the following organizations:

National Codex, Sanitary and Phytosanitary Committee (NCSPSC)

Food Safety and Quality Authority of The Gambia (FSQA)

National Nutrition Agency (NaNA)

Food Technology Unit of Department of Agriculture (FTU-DOA)

Animal Health and Production Services (AHPS)

Plant Protection Services (PPS)

National Agricultural Research Institute (NARI)

National Association of Food Processors (NAFP)

National Poultry Farmers Association of The Gambia (NPFA)

National Women Farmers Association (NAWFA)

Consumer Protection Association of The Gambia (CPAG)

Jawneh and Family Cashew Farm (JFCF)

Agribusiness Services and Production Association (ASPA)

Gambia Livestock Marketing Agency (GLMA)

Fisheries Department

Association of Fishing Companies

The Working Group on plant base food products which developed this Gambian Standard consists of representatives from the following Organizations:

Agribusiness Services and Production Association (ASPA)

National Women Farmers Association (NAWFA)

National Agricultural Research Institute (NARI)

Plant Protection Services (PPS)

Gambia Groundnut Cooperation (GGC)

GAMHOPE

Foreword

The Food and Agricultural Products Technical Committee through its sub-committee for rice developed the Standard in accordance with the Procedures of the ISO/IEC Guide 21-1 - Regional or national adoption of International Standards and other International Deliverables - Part 1: Adoption of International Standards. The method of adoption was Modified Adoption.

This Gambian Standard applies to rice specification.

The Standard addresses the following:

- SCOPE
- NORMATIVE REFERENCES
- TERMS AND DEFINITIONS
- SPECIFICATIONS
- TEST METHODS
- PACKAGING

This Standard can be obtained from The Gambia Standards Bureau.

1. Scope

This Gambian Standard gives the minimum specifications for rice (*Oryza sativa L.*) which is subject to National and international trade. It is applicable to the following types: husked rice and milled rice, parboiled or not, intended for direct human consumption. It is neither applicable to other products derived from rice, nor to waxy rice (glutinous rice).

2. Normative references

The following referenced documents are indispensable for the application 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.

- i. ISO 712, Cereals and cereal products — Determination of moisture content — Reference method
- ii. GAMS ISO 23560 2015: Gambian Standard on Woven polypropylene sacks for bulk packaging of foodstuffs
- iii. GAMS CODEX STAN 1-1985, Labelling of Pre-packaged foods

3. Terms and definitions

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

3.1. Paddy (paddy rice, rough rice)
Rice retaining its husk after threshing

3.2. Husked rice (brown rice, cargo rice)
Paddy from which the husk only has been removed

Note: The processes of husking and handling may result in some loss of bran.

3.3. Milled rice (white rice)
Husked rice from which almost all of the bran and embryo have been removed by milling

3.3.1. Undermilled rice

Milled rice obtained by milling husked rice, but not to the degree necessary to meet the requirements of well-milled rice (some grains with husks and brans attached)

3.3.2. Well-milled rice

Milled rice obtained by milling husked rice in such a way that most of the bran and part of the embryo have been removed

3.3.3. Extra-well-milled rice

Milled rice obtained by milling husked rice in such a way that almost all of the bran and the embryo have been removed

3.4. Parboiled rice

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

3.5. Waxy rice (glutinous rice)

Varieties of rice whose kernels have a white and opaque appearance

Note: The starch of waxy rice consists almost entirely of amylopectin. The kernels have a tendency to stick together after cooking.

3.6. Whole kernel

Husked or milled kernel without any broken part, or part of kernel with a length greater than or equal to nine-tenths of the average length (3.12) of the test sample kernels

Note: See Figure 1.

3.7. Head rice

Whole kernel (3.6) or part of kernel with a length greater than or equal to three-quarters of the average length (3.12) of the test sample kernels

Note: See Figure 1.

3.8. Large broken kernel

part of kernel with a length less than three-quarters but greater than one-half of the average length (3.12) of the test sample kernels

Note: See Figure 1.

3.9. Medium broken kernel

part of kernel with a length less than or equal to one-half but greater than one-quarter of the average length (3.12) of the test sample kernels

Note: See Figure 1.


3.10. Small broken kernel

part of kernel with a length less than or equal to one-quarter of the average length (3.12) of the test sample kernels but which does not pass through test sieve with round apertures having diameter 1.4 mm

Note: See Figure 1.

3.11. Chips

Part of kernel which passes through a test sieve complying with ISO 5223[1], and with round apertures having diameter 1.4 mm



Only the informative sections of standards are publicly available. To have access to the full standard, you will need to purchase the standard from The Gambia Standards Bureau. You can contact the Bureau on **TEL:** 4464210, **Email:** info@tgsb.gm

