

# INTERNATIONAL STANDARD

**ISO**  
**14864**

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## **Rice — Evaluation of gelatinization time of kernels during cooking**

*Riz — Évaluation du temps de gélatinisation lors de la cuisson des grains*



Reference number  
ISO 14864:1998(E)

## Foreword

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International Standards are drafted in accordance with the rules given in the ISO/IEC Directives, Part 3.

Draft International Standards adopted by the technical committees are circulated to the member bodies for voting. Publication as an International Standard requires approval by at least 75 % of the member bodies casting a vote.

International Standard ISO 14864 was prepared by Technical Committee ISO/TC 34, *Agricultural food products*, Subcommittee SC 4, *Cereals and pulses*.

Annexes A and B of this International Standard are for information only.

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# Rice — Evaluation of gelatinization time of kernels during cooking

## 1 Scope

This International Standard specifies a method of evaluating the gelatinization time of rice kernels during cooking.

It is applicable to milled rice as defined in ISO 7301.

## 2 Normative references

This following normative documents contain provisions which, through reference in this text, constitute provisions of this International Standard. For dated references, subsequent amendments to, or revisions of, any of these publications do not apply. However, parties to agreements based on this International Standard are encouraged to investigate the possibility of applying the most recent editions of the normative documents indicated below. For undated references, the latest edition of the normative document referred to applies. Members of IEC and ISO editions maintain registers of currently valid International Standards.

ISO 712, *Cereals and cereal products — Determination of moisture content — Routine reference method*.

ISO 7301, *Rice — Specification*.

## 3 Terms and definitions

For the purposes of this International Standard, the terms and definitions given in ISO 7301 and the following apply.

### 3.1

#### **gelatinization**

hydration process conferring the jelly-like state typical of the coagulated colloids, which are named "gels", on kernels

### 3.2

#### **gel state**

condition reached as a consequence of gelatinization (3.1), when the kernel is fully transparent and absolutely free from whitish and opaque granules after being pressed between two glass sheets

See Figures 1 to 3.

### 3.3

#### **gelatinization time**

time necessary for 90 % of the kernels to pass from their natural state to the gel state (3.2)

## 4 Principle

The time span is determined between the immersion of the kernels into boiling water and those kernels becoming fully gelatinized, evaluated by visual observation.

## 5 Apparatus

Usual laboratory apparatus and, in particular, the following.

- 5.1 **Electric plate**, able to maintain a constant temperature of  $350\text{ °C} \pm 10\text{ °C}$ .
- 5.2 **Beakers**, of borosilicate glass, of capacity 400 ml and diameter 8 cm.
- 5.3 **Perforated spoon**, of stainless steel, with a thermo-insulated handle.
- 5.4 **Glass rod**, about 25 cm long and 5 mm in diameter.
- 5.5 **Round or square glass slides**, about 70 mm in diameter or side length, and 5 mm thickness.
- 5.6 **Balance**, capable of weighing to the nearest 0,01 g.
- 5.7 **Stop clock**.
- 5.8 **Worksurface**, contrasting in colour to rice kernels.
- 5.9 **Sample divider**, conical or multiple-slot sampler with a distribution system.
- 5.10 **Glass balls**, of diameter of 5 mm.

## 6 Sampling

Sampling is not part of the method specified in this International Standard. A recommended sampling method is given in ISO 13690 [3].

It is important that the laboratory receive a sample which is truly representative and has not been damaged or changed during transport or storage.

## 7 Preparation of test sample

- 7.1 Carefully mix the laboratory sample to make it as homogeneous as possible.
  - 7.2 Determine the moisture content of the sample according to ISO 712. The acceptable range is a mass fraction of  $(13,0 \pm 1,0)\%$ .
- If the moisture content is different from the above, condition the sample at ambient temperature and relative humidity until a moisture content within the specified range is obtained.
- 7.3 Reduce the laboratory sample, when necessary, using the sample divider (5.9) to obtain an amount of about 15 g. Discard all kernels with visible embryo (germ) residues and broken grains. Randomly select  $(10,0 \pm 0,1)\text{ g}$  from the remaining whole kernels as the test sample.
  - 7.4 Prepare five test samples as described in 7.3.

## 8 Procedure

- 8.1 Place some glass balls (5.10) into the beaker (5.2). Add 275 ml of deionized water and place it on the electric plate (5.1).
- 8.2 Heat the water until boiling vigorously.
- 8.3 Pour one test sample (7.3) into the beaker, and, at the same time, start the stop clock. Stir with the glass rod (5.4) for a few seconds to prevent the kernels sticking to the bottom of the beaker.

Meanwhile place the perforated spoon into a beaker of boiling water.

**8.4** After 7 min, use the perforated spoon to remove at least 10 kernels. Place the kernels, evenly spaced, on a glass slide (5.5) set on the worksurface (5.8). Cover with a second glass slide and apply finger pressure to the upper slide. In order to visualize the ungelatinized kernels, slide the upper glass slide a little on the lower one. Examine the flattened kernels and note the number which are fully gelatinized. Return the perforated spoon to the beaker of hot water after use.

**8.5** At the 8th minute and every successive minute, repeat the operations described in 8.4 until all 10 kernels have reached the gel state for two successive times.

**8.6** Repeat the procedure from 8.1 to 8.5 for each test sample (7.4).

## 9 Expression of results

**9.1** Calculate the time required to fully gelatinize 90 % of the kernels ( $t_{90}$ ) as follows (see example in annex A):

- quantify, as a percentage, the number of kernels reaching the gel state ( $G_n$ ) with reference to the corresponding time ( $t_n$ ); calculate the mean of the five test samples (8.4);
- perform two equalizations on the  $G_n$  series of values, calculating simple averages of two consecutive values, to obtain the  $G_{pn}$  values (see Table A.1);
- draw a Cartesian axes system, where the  $t_n$  values are ranged on the abscissa and the  $G_{pn}$  values on the ordinate;
- plot on this diagram the points determined through the  $t_n$  and  $G_{pn}$  values. Draw the line joining these points to obtain the curve C. At the 90 % value on the ordinate axis, a point P corresponds, on the C curve, to a  $t_{90}$  value on the abscissa axis (see Figure A.1).

As an alternative, a suitable regression analysis giving equivalent results may be used.

**9.2** Express the  $t_{90}$  values in minutes and seconds.

## 10 Precision

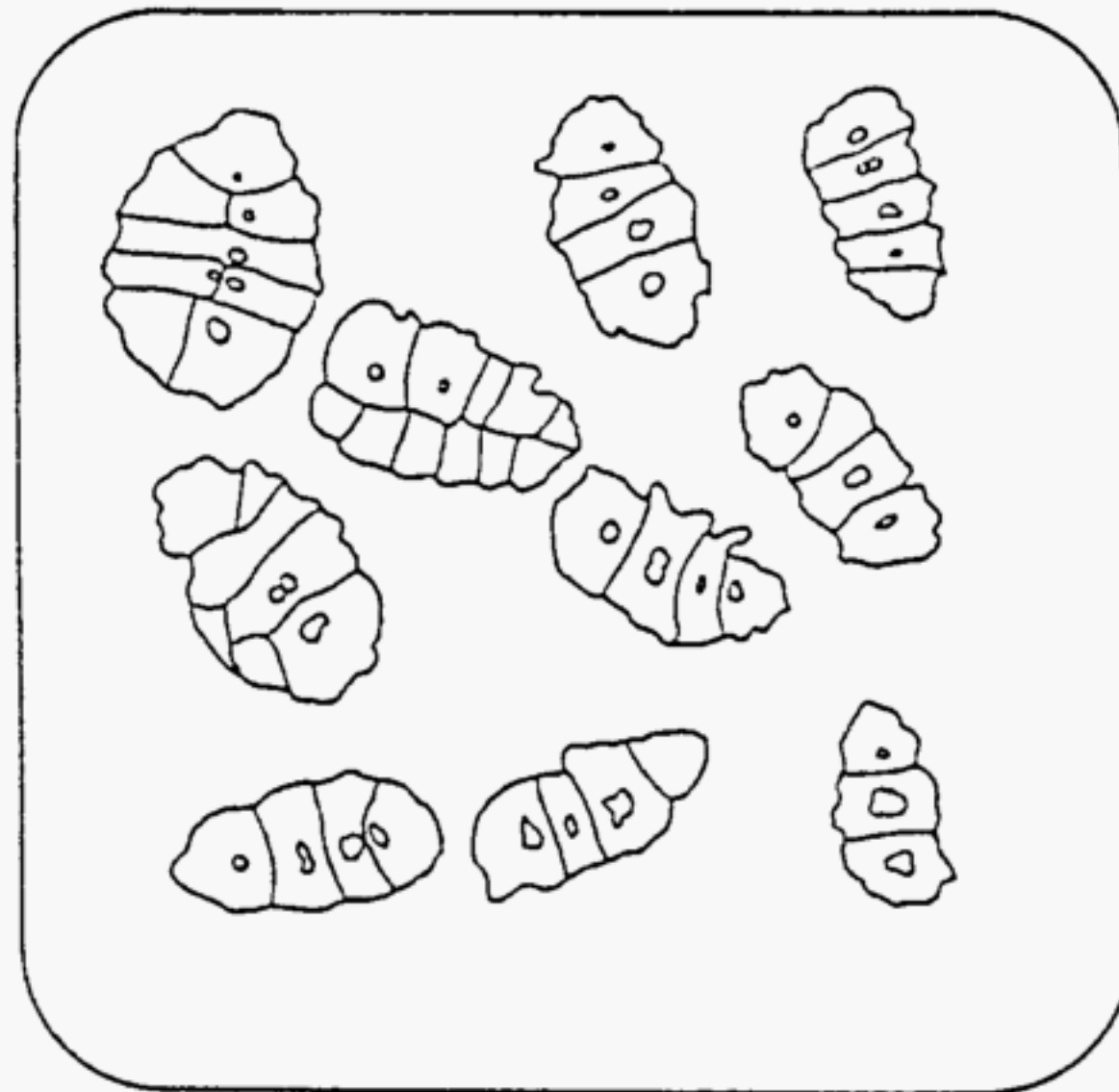
Details of an interlaboratory test on the precision of the method are summarized in annex B. The values derived from this interlaboratory test may not be applicable to concentration ranges and matrices other than those given.

## 11 Test report

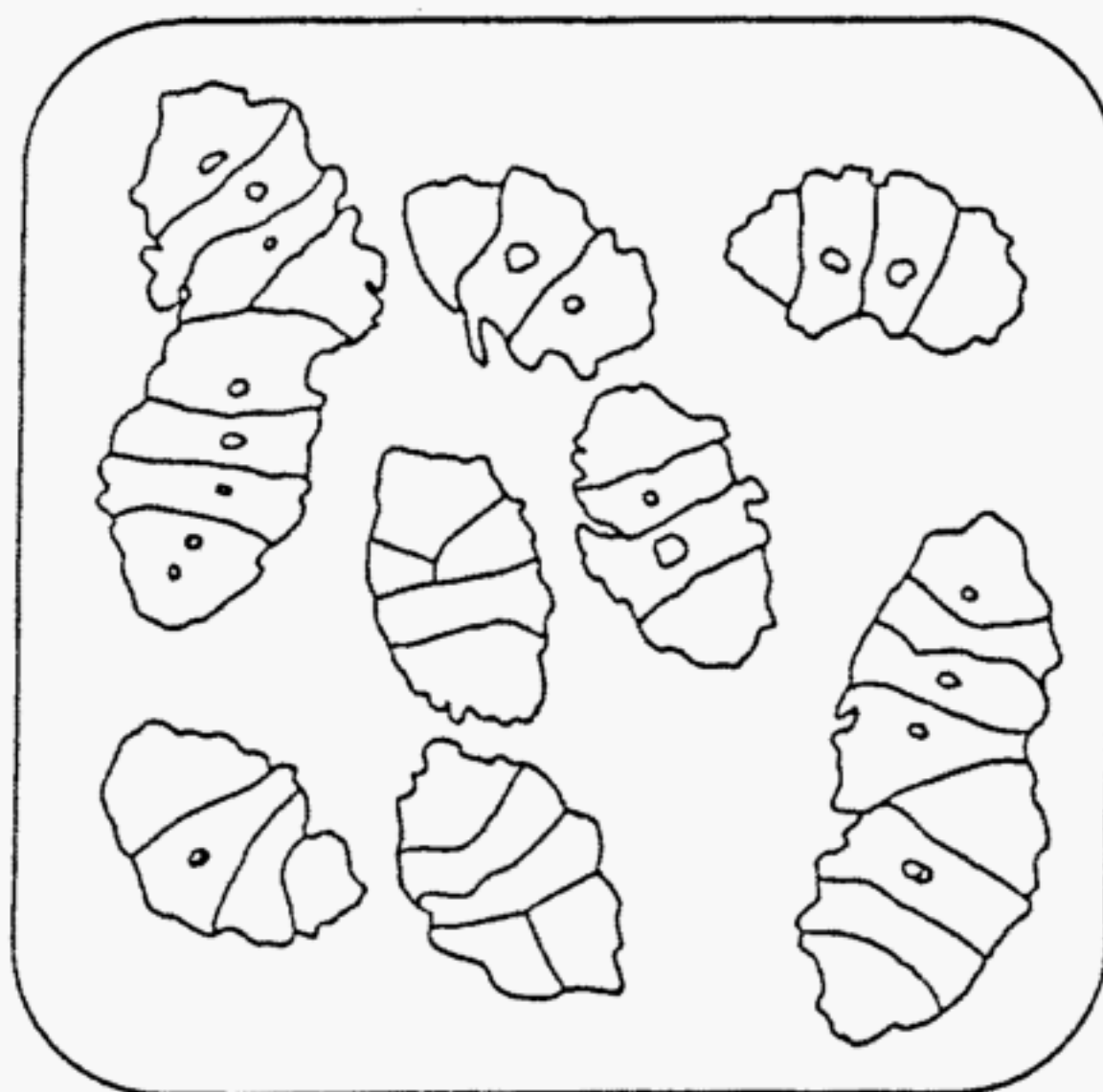
The test report shall specify:

- all information necessary for the complete identification of the sample;
- the sampling method used, if known;
- the test method used, with reference to this International Standard;
- all operating details not specified in this International Standard, or regarded as optional, together with details of any incidents which may have influenced the test result(s);
- the test result(s) obtained; or
- if the repeatability has been checked, the final quoted result obtained.

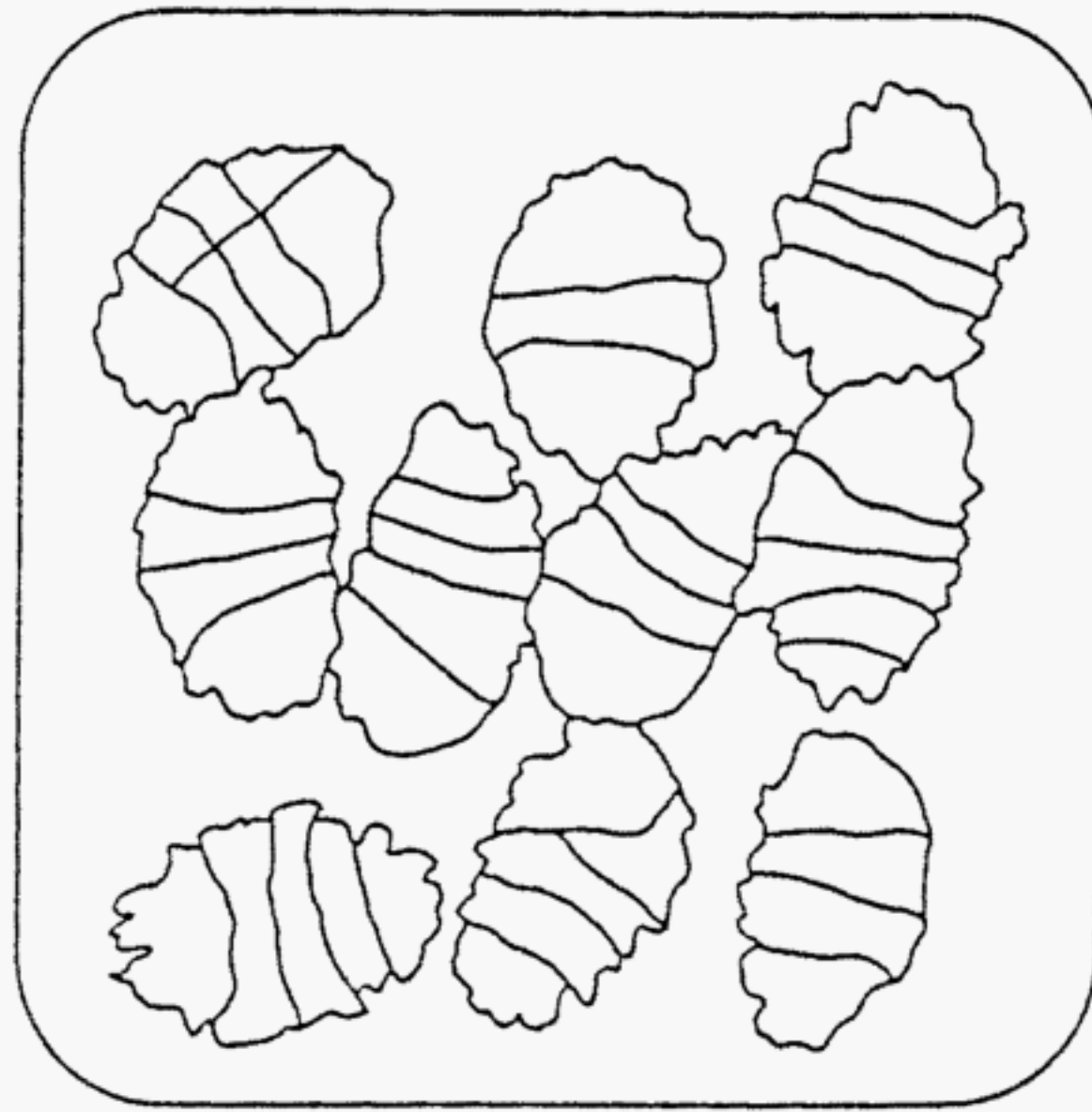




**Figure 1 — Initial stages: No grains fully gelatinized (ungelatinized starch granules are visible inside the kernels)**



**Figure 2 — Intermediate stages: Some fully gelatinized kernels are visible**



**Figure 3 — Final stages: All kernels are fully gelatinized**

Annex A  
(informative)

Example of the expression of results and gelatinization curve

Table A.1 —Expression of results

Cooking time	Number of fully gelatinized kernels for the test sample number					Mean percentage of gelatinized kernels	1st equalization of $G_n$ values	2nd equalization of $G_n$ values
$t_n$ min	1	2	3	4	5	$G_n$ %	%	$G_{pn}$ %
15	2	2	2	2	3	22,00		
							28,00	
16	3	3	4	3	4	34,00		38,50
							49,00	
17	6	7	7	6	6	64,00		62,00
							75,00	
18	8	8	9	8	10	86,00		84,00
							93,00	
19	10	10	10	10	10	100,00		96,50
							100,00	
20	10	10	10	10		100,00		



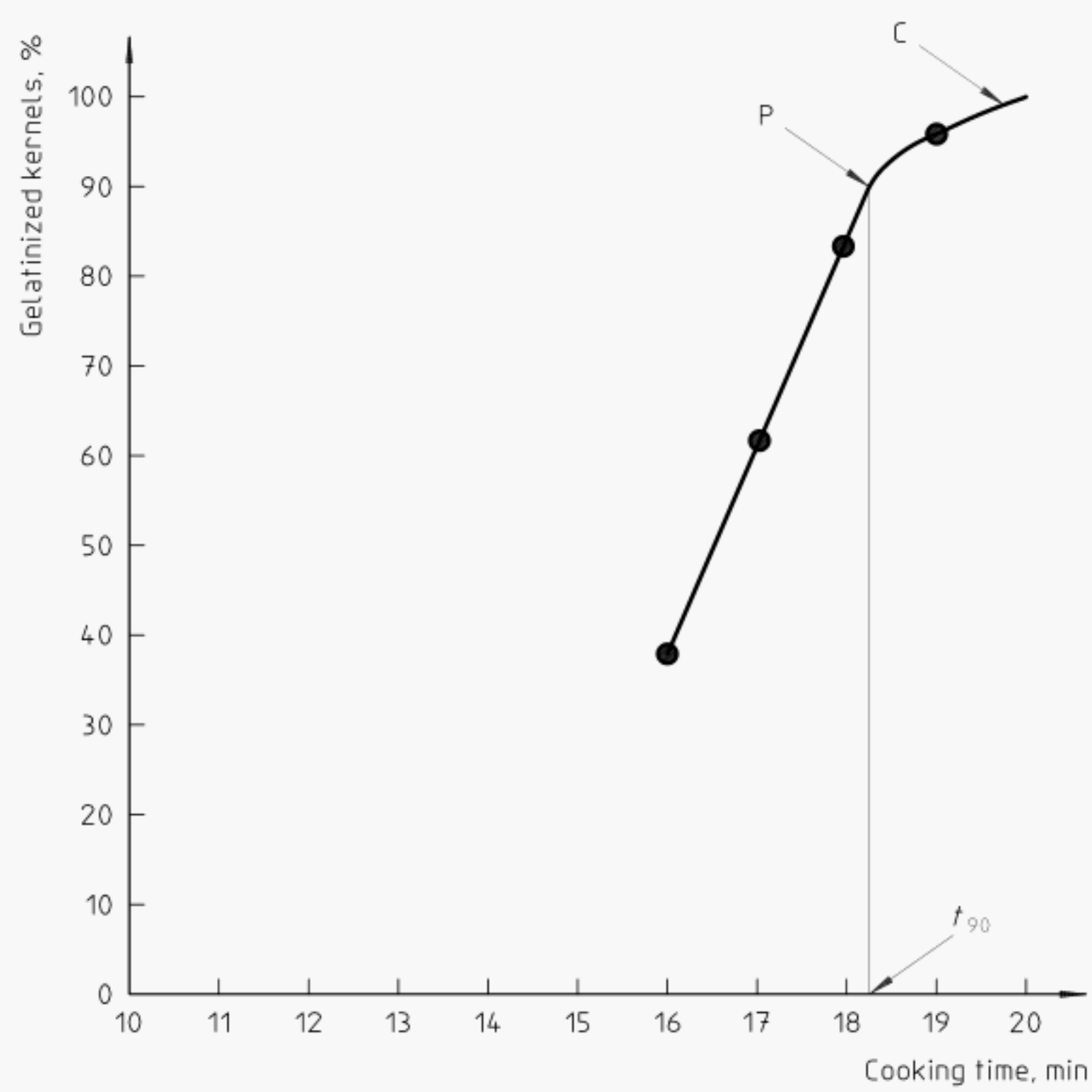


Figure A.1 — Gelatinization curve

**Annex B**  
(informative)

**Results of interlaboratory trial**

An international interlaboratory study carried out by the Rice Research Centre (ENR) (Italy) with the participation of 14 laboratories, each of which carried out three determinations on three different types of kernel, gave the statistical results (analysed in accordance with ISO 5725-2) shown in Table B.1.

**Table B.1 — Precision data**

Sample	Thaibonnet	Baldo	Balilla
Number of laboratories	14	13	14
Mean time (min s)	20 01	21 06	18 02
Standard deviation of repeatability ( $s_r$ ) Coefficient of variation of repeatability (%)	00 17 1,4	00 15 1,2	00 21 1,9
Standard deviation of reproducibility ( $s_R$ ) Coefficient of variation of reproducibility (%)	00 53 4,4	01 00 4,8	00 52 4,8

## Bibliography

- [1] ISO 5725-1:1994, *Accuracy (trueness and precision) of measurement methods and results — Part 1: General principles and definitions*.
- [2] ISO 5725-2:1994, *Accuracy (trueness and precision) of measurement methods and results— Part 2: Basic method for the determination of repeatability and reproducibility of a standard measurement method*.
- [3] ISO 13690, *Cereals, pulses and milled products — Sampling of static batches*.
- [4] Ranghino F. Evaluation of rice resistance to cooking, based on the gelatinization time of kernels. *Il Riso*, **XV**, 1966, pp. 117-127.

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