

FSSAI notifies quality standards for basmati rice

ENSURING PURITY. Norms to come into effect from Aug 1; provision for blended rice, too

Our Bureau
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RETAINING AROMA. The norms are aimed at establishing fair practices in the trade and protecting consumer interest

The Food Safety and Standards Authority of India (FSSAI) has notified the quality standards for basmati rice. This has been done to ensure genuine basmati rice is sold to consumers in domestic and international markets. The quality standards will come into effect from August 1, a Ministry of Health and Family Welfare statement said.

The order on basmati standards has come out with a separate provision on blended rice in which basmati can be mixed.

The FSSAI has notified standards for various types of basmati, including brown basmati rice, milled basmati rice, parboiled brown basmati rice and milled parboiled basmati rice. "Basmati rice shall possess

natural fragrance characteristic of basmati rice and be free from artificial colouring, polishing agents and artificial fragrances," the food safety authority stated. The standards have been set for various identity and quality parameters for basmati rice. This includes the

average size of grains and their elongation ratio after cooking, maximum limits of moisture, amylose content, uric acid, defective/damaged grains and incidental presence of other non-basmati rice among others.

"The standards are aimed at establishing fair practices in the

trade of basmati rice and protect consumer interest, both domestically and globally. These standards will be enforced with effect from August 1, 2023," the statement said.

BROKEN, BLENDED

Standards have also been notified for broken basmati rice. "The type of broken rice, such as Tibar, Dubar, Mogra, shall be prominently mentioned on the label," the FSSAI notification stated.

For blended rice, the food safety authority has defined it as a mixture of basmati and non-basmati rice "which resemble each other as closely as possible in final attributes and shall be free from off odour." It also stated that every package of blended rice will need to mention the name, type and percentage of the rice that it contains on the label.

FSSAI releases regulatory standards for basmati

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To put an end to the mixing of low quality white rice with basmati rice, the Food Safety and Standards Authority of India (FSSAI) has specified the identity standards for basmati and its variants — brown, milled, parboiled brown and milled parboiled.

It is for the first time that the government has taken such a step to expose the adulteration in basmati rice, which is a widely consumed variety of the grain domestically and globally. India accounts for two-thirds of its global supply.

The new standards, aimed at establishing fair practices in the trade of basmati rice and protecting consumer

To come into effect from August 1

interest both domestically and globally, will come into effect from August 1.

New standards shall ensure basmati rice are free from artificial fragrances, artificial colouring and polishing agents. These standards also specify various identity and quality parameters for basmati rice such as average size of grains, their elongation ratio after cooking, maximum moisture limit, amylose content, uric acid and incidental presence of other non-basmati rice. — TNS

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