

ISO 6647-1:2020 (E)

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

Contents

	Foreword	
1	Scope	
2	Normative references	
3	Terms and definitions	
4	Principle	
5	Reagents	
6	Apparatus	
7	Sampling	
8	Procedure	
	8.1	Preparation of test sample
	8.2	Test portion and preparation of the test solution
	8.3	Preparation of the blank solution
	8.4	Preparation of the calibration graph
	8.4.1	Preparation of the set of calibration solutions
	8.4.2	Colour development and spectrophotometric measurements
	8.4.3	Plotting the calibration graph
	8.5	Determination
9	Expression of results	
10	Precision	
	10.1	Interlaboratory test
	10.2	Repeatability
	10.3	Reproducibility
11	Test report	
Annex A	(informative) Determination of the quality of the potato amylose stock suspension	
	A.1	General
	A.2	Determination of the iodine binding capacity
	A.2.1	Reagents
	A.2.2	Apparatus
	A.2.3	Procedure
	A.2.4	Calculation
	A.3	Spectrometric determination of the iodine–starch complex
	A.4	Determination of the starch mass fraction
Annex B	(informative) Results of an interlaboratory test	
Annex C	(informative) Example of a flow injection analyser (FIA) for the determination of amylose	