

PHILIPPINE NATIONAL STANDARD

PNS/BAFPS 42-2:2008
ICS 67.060

Organic milled rice – Specification
Part 2: Packaging, labeling and quality standards



BUREAU OF PRODUCT STANDARDS

Foreword

The Philippine Development Assistance Programme, Inc. (PDAP), in its implementation of the ‘Promotion of Participation in Sustainable Enterprises’ (PPSE) vigorously pursued the marketing and production of organic rice as this has the highest potential of becoming a full-scale industry.

The PDAP experience has shown that supporting industry-oriented enterprises, in particular the organic rice industry would increase income of organic farmers and their communities. This was validated during the series of consultations conducted in Cagayan de Oro, Quezon City, and North Cotabato which were all attended by organic rice producers, NGOs, marketing groups and concerned government agencies. There was unanimous agreement among participants to aggressively promote and strengthen the organic rice industry. The commitment was concretized through the creation of the Organic Rice Industry Technical Working Group (ORI-TWG).

Philippine National Standards Specification for Organic Agriculture was initially prepared by the ORI-TWG and was adopted by the Department of Agriculture through the Bureau of Agriculture and Fisheries Product Standards (BAFPS). The requirements in the standard on organic rice were culled from the series of regional orientation and training conducted by the ORI-TWG for the installation of Internal Quality Control Systems (IQCS). Outputs during the orientation and training were consolidated and included in the draft national standards on organic rice. Drawn from the general principles of the Philippine National Standard on Organic Agriculture, this standard on organic milled rice attempts to cover aspects on rice postharvest operations, and on packaging, labeling and quality standards in order to be confidently labeled organic. The on-farm production practices and conversion requirements for organic agriculture for organic rice shall follow the Philippine National Standards for Organic Agriculture.

Organic standards define the process of production and processing. They are merely a quality status that can be measured in the final product. These organic standards are expected to build a mutual trust between the organic rice farmers and the consumers. In this manner, consumers are assured of genuine organic rice. At the same time, farmers are protected from unfair competition of other producers who use the term “organic” in a fraudulent way.

These Standards for Organic Milled Rice cultivation have been prepared for the purpose of providing a uniform approach to the requirements, which is the basis of the following: postharvest operations, packaging, labeling, and consumer information.

Organic milled rice – Specification**Part 2: Packaging, labeling and quality standards**

1 Scope

This standard establishes a system within organic agriculture mainly for packaging of organic milled rice.

2 References

The titles of the standards publications referred to in this standards are listed on the inside back cover.

3 Definitions

For purposes of this standard, the following definitions apply.

3.1**aromatic rice**

rice which give off pleasant, sweet and fragrant odor

3.2**brewers**

small pieces or particles of grains that pass through a sieve having round perforations 1.4 mm in diameter. This is also known as “binlid” or “chips”.

3.3**broken grains**

pieces of kernels smaller than 7.5/10 of the average length of the unbroken kernel

3.4**broken milled rice**

this contains a minimum of 75 % broken grains in a whole lot

3.5**brown rice**

rice kernels from which only the hull has been removed. This is also known as “dehulled rice”, “cargo rice”, or “dehusked rice”

3.6**certification**

the procedure by which a third party gives written assurance that a clearly defined process has been methodically assessed, such that adequate confidence is provided and that the specified product/s conforms with specific requirements

3.7

certification mark

sign, symbol or logo issued by a certifying body, which identifies product(s) as being certified according to the rules of program operated by that body

3.8

chalky grains

kernels whole or broken, one half or more of which is white like the color of white chalk and is brittle

3.9

classification

a designation indicating the type of milled rice based on grain size

3.10

contrasting types

grains and pieces of grains of varieties of rice other than the variety designated, wherein shape of grains differ distinctly from the characteristics of grains of the designated

3.11

damaged grains

grains which are obviously damaged by insects, water, diseases and/or any other means as seen by the naked eye

3.12

degree of milling

the extent of which the bran layers and the germ have been removed

3.13

discolored grains

grains that have changed their original color as a result of heating and other means. This is also known as “yellow grains” or “fermented grains”

3.14

food grade

refers to criteria set by the Bureau of Food and Drugs

3.15

foreign matter

all matter other than rice grains such as: dust, stones, insects, other crop seeds, etc

3.16

germ

small white portion which lies on the ventral side of the rice grain from where the seed germinates

3.17

glutinous/waxy rice

a special variety of rice whose grains are white and opaque or pigmented. The starch component consists almost entirely of amylopectin (98 % - 100 %)

3.18

grade

a designation indicating the degree of quality of rice

3.19

hull

outermost cover of the rice kernel, also known as “husk”

3.20

immature grains

grains, whole or broken, which are light green and chalky with soft texture

3.21

label

a display of written, printed or graphic material on the immediate container of an agricultural product or any such material affixed to a bulk container containing an agricultural product, except for a package liner or a display of written, printed or graphic material which contains any information about the weight of the product

3.22

labeling

any written, printed or graphic representations that are present on the label of a product that accompany the product or displayed in the product

3.23

milled rice

grains obtained after removal of husk and bran

3.24

moisture content

the water content of rice expressed in percent as received

3.25

paddy

unhulled grain of *Oryza sativa* which means grains with the glume enclosing the grain. It is also known as “palay” or “rough rice”

3.26

red kernels

kernels that have red bran covering, wholly or partly

3.27

size

length category of at least 80% of whole milled rice grains to which the sample belongs

3.29

special rice

includes glutinous, aromatic rices and those with excellent eating and nutritive quality

3.30 standards

are norms, sets of guidelines, requirements and principles that are used as in organic agriculture and processing. The term “standards” as used here refers to the Philippine National Standards, and certain Philippine Standards relevant to local agro ecosystems production. Standards are actually norms or guidelines by which a product or process can be labeled “organic”. These sets of norms determine the conditions by which the producer follows

4 Classification

Organic rice shall be classified according to the following:

4.1 Size of the whole kernel

4.1.1 Very long

Rice with 80 % or more of whole milled rice grains having a length of 7.5 mm and above.

4.1.2 Long

Rice with 80 % or more of whole milled rice grains having length of 6.4 mm to 7.4 mm.

4.1.3 Medium

Rice with 80 % or more of whole milled rice grains having a length of 5.5 to 6.3 mm.

4.1.4 Short

Rice with 80 % or more of whole milled rice kernels having a length of less than 5.5 mm.

4.2 Degree of milling

4.2.1 Under milled

Rice kernel from which the hull, a part of the germ and all or part of the outer bran layers, but not the inner bran layers have been removed.

4.2.2 Regular milled

Rice kernel from which the hull, the germ, the outer bran layers and the greater part of the inner bran layers have been removed, but parts of the lengthwise streaks of the bran layers shall be within the range of 20 % - 40 % of the kernels.

4.2.3 Well milled

Rice kernel from which the hull, the germ, the outer bran layers and the greater part of the inner bran layers have been removed, but parts of the lengthwise streaks of the bran layers shall be less than 20 % of the kernels.

4.2.4 Over milled

Rice kernel from which the hull, the germ and the bran layers have been completely removed.

5 Minimum requirements

5.1 Organic milled rice shall have moisture content of 14% maximum as received when tested in accordance with PNS ISO 712.

5.2 Organic milled rice shall be free from objectionable and foreign odors, pest infestation and other contaminants.

5.3 Organic milled rice shall conform to the grade requirements specified in Table 1.

Table 1 – Grade requirements for organic milled rice

Grade factors (% by weight)	Grade					
	Premium	1	2	3	4	5
Brokens, max (Total including brewers)	5.00	10.00	15.00	25.00	35.00	45.00
Brewers, max	0.10	0.20	0.40	0.60	1.00	2.00
Defectives						
Damaged kernels, max.	0.50	0.70	1.00	1.50	2.00	3.00
Discolored kernels, max.	0.50	0.70	1.00	3.00	5.00	8.00
Chalky kernels, max	4.00	5.00	7.00	7.00	10.00	15.00
Immature kernels, max	0.20	0.30	0.50	2.00	2.00	2.00
Contrasting types, max.	3.00	5.00	10.00	--	--	--
Red kernels, max	1.00	2.00	4.00	5.00	5.00	7.00
Foreign matters, max	0.025	0.10	0.15	0.17	0.20	0.25
Paddy (Max. numbers, per 1,000 grams)	10.00	15.00	20.00	25.00	25.00	25.00
Moisture content	14.00	14.00	14.00	14.00	14.00	14.00
Milling degree	WMR	WMR	RMR	RMR	RMR	RMR

5.4 Organic milled rice, which exceeds the maximum limit or falls short of the minimum requirement for any grade factor or parameter of a given grade shall be given the next lower grade.

5.5 Organic milled rice from grades G2 to G5, which are well milled, shall have the word “Super” added as part of the grade designation (e.g. G2 Super).

5.6 Organic milled rice from grades G2 to G5, which are under milled, shall have the word “Ordinary” added as part of the grade designation (e.g. G2 Ordinary).

5.7 Organic milled rice, which does not meet the requirements in any of the grade factors in Table 1, shall be graded as “Off-Grade Organic Rice”.

5.8 Organic milled rice which contains 50 % or more red kernels shall be graded according to the grade requirements in Table 1 and the word “Organic Rice” shall be added as part of the grade designation.

5.9 Special rice shall be graded according to the grade requirements in Table 1 and the word “Special Rice” shall be added as part of the grade designation.

6 Packaging

6.1 Organic milled rice shall be packed in red durable brand new woven polypropylene (WPP) sacks for grains in accordance with the Philippine National Standards. For big packages the net weight shall be in multiples of 5 from 15 kg to 50 kg. Small packages may be allowed provided the net weight shall be 1 kg up to 15 kg or fraction thereof using polyethylene bags, paper, cloth or carton containers. Polyethylene bags may not be color-coded. However, red color-coded paper may be inserted inside the package.

6.2 Product names which refer to a specific geographical region or to a processing method should only be used on products with this origin or on products produced according to local tradition

6.3 Use only new and food grade packaging materials.

7 Labeling

7.1 Labeling of product as certified organic is prohibited unless certified by the certification body.

7.2 Use uniform sacks labeled with the following:

Front -

- Variety;
- Organic milled rice;
- Grade;
- Net weight;
- Certification issuance (presence of logo of CB); and
- Product of the Philippines.

Back -

- Producer’s name;
- Year/Season harvested;
- Date of milling; and
- Moisture content.

References

PNS/BAFPS 42-2:2008

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.

Bureau of Agriculture and Fisheries Product Standards. 2003. PNS/BAFPS 03:2003, Philippine National Standards for Organic Agriculture. Quezon City, Philippines.

National Food Authority. NFA Criteria on the Quality Standards for Milled Rice. Manila, Philippines.

Philippine Development Assistance Program. 2005. Quality Standards for Organic Rice, Quezon City, Philippines

Philippine Development Assistance Program. 2006. Organic Rice Industry Analysis and Plan. Quezon City, Philippines.

ISO 712:1985. Determination of Moisture Content of Degermed Maize (Corn) Meal and Maize (Corn) Grits

B P S

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CERTIFIED
Product Quality

The use of the PS Certification Mark is governed by the provisions of Department Administrative Order No. 01 series of 1997 – Revised Rules and Regulations Concerning the Philippine Standard (PS) Quality and / or Safety Certification Mark Scheme by the Bureau of Product Standards. This mark on a product/container is an assurance by the manufacturer/producer that the product conforms with the requirements of a Philippine standard. Details of conditions under which a license to use the PS Certification Mark may be granted can be obtained from the Bureau of Product Standards, Department of Trade and Industry, 361 Sen. Gil J. Puyat Avenue, Makati City.



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