

First edition
2012-08-01

AMENDMENT 1
2017-10

Rice — Determination of rice kernel resistance to extrusion after cooking

AMENDMENT 1

*Riz — Détermination de la résistance à l'extrusion des grains de riz
après cuisson*

AMENDEMENT 1

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Reference number
ISO 11747:2012/Amd.1:2017(E)

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This document was prepared by Technical Committee ISO/TC 34, *Food products*, Subcommittee SC 4, *Cereals and pulses*.

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10.2

Replace 10.2 with the following text:

10.2 Repeatability

The absolute difference between two independent single test results, obtained using the same method on identical test material in the same laboratory by the same operator using the same equipment within a short interval of time, will in not more than 5 % of cases be greater than the repeatability limit, r , of 0,064 kg/cm².

10.3

Replace 10.3 with the following text:

10.3 Reproducibility

The absolute difference between two single test results, obtained using the same method on identical test material in different laboratories with different operators using different equipment, will in not more than 5 % of cases be greater than the reproducibility limit, R , of $2,83 \times (-0,026\ 346 + 0,127\ 192\ F_A)$ kg/cm², where F_A is the mean resistance to extrusion.

Table B.1

Replace the title of Table B.1 with the following:

Table B.1 — Cooked rice resistance to extrusion

Page 8, Table B.2

Replace Table B.2 with the following table:

Table B.2 — Results of the statistical analysis for cooked rice resistance to extrusion

Parameter	Sample		
	1	2	3
Laboratories retained after eliminating outliers, n	8	9	8
Mean value, kg/cm ²	0,72	1,05	1,29
Standard deviation of repeatability, s_r , kg/cm ²	0,014	0,032	0,021
Coefficient of variation of repeatability, $C_{V,r}$, %	2,0	3,0	1,6
Repeatability limit, r ($r = 2,83s_r$), kg/cm ²	0,041	0,090	0,060
Standard deviation of reproducibility, s_R , kg/cm ²	0,070	0,095	0,145
Coefficient of variation of reproducibility, $C_{V,R}$, %	9,8	9,1	11,2
Reproducibility limit, R ($R = 2,83s_R$), kg/cm ²	0,199	0,270	0,410
NOTE Each laboratory carried out three determinations per sample.			