

ICS 67.060

CCS B 22



**NATIONAL STANDARD OF THE
PEOPLE'S REPUBLIC OF CHINA**

GB/T 23402-2009

Product of geographical indication - Zengcheng simiao rice

地理标志产品 增城丝苗米

Issued on: March 30, 2009

Implemented on: October 1, 2009

**Issued by: State Administration for Market Regulation;
Standardization Administration of the PRC**

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1 Scope

This standard specifies the terms and definitions, the scope of protection of the geographical indication product, the natural environment, the quality requirements, the inspection methods, the inspection rules and the marking, packaging, transport and storage of the geographical indication product Zengcheng simiao rice.

This standard applies to Zengcheng simiao rice approved for protection by the administrative department for quality supervision, inspection and quarantine under the Provisions for the Protection of Products of Geographical Indication.

3 Terms and definitions

The terms and definitions established in GB 1354 and GB/T 17891 and the following apply to this standard.

3.1 Zengcheng simiao rice. Rice produced within the area specified in Clause 4 of this standard by milling and refining Zengcheng simiao high-quality indica paddy as the raw material, and conforming to the requirements of this standard.

3.2 1000 kernel weight. The mass of 1 000 whole and undamaged rice kernels milled to the special grade of the national standard.

4 Scope of protection of the geographical indication product

The scope of protection of Zengcheng simiao rice as a geographical indication product is limited to the area approved by the administrative department for quality supervision,

inspection and quarantine under the Provisions for the Protection of Products of Geographical Indication, that is, the administrative area under Zengcheng City, as shown in Annex A.

5 Natural environment

5.1 Geographical features. The area lies in the middle of Guangdong Province, at the north-eastern corner of the Pearl River Delta, at latitude 23 degrees 50 minutes to 23 degrees 37 minutes north and longitude 113 degrees 29 minutes to 114 degrees 00 minutes east, with an area of 1 741 square kilometres. The Tropic of Cancer passes through the northern part of the area, whose climate is subtropical monsoon: long sunshine, high temperatures, abundant rainfall and greenery in all four seasons, with tropical features as well as subtropical ones. The safe growing period for rice is 263 d.

5.2 Sunshine. The annual hours of sunshine are 1 976 h.

5.3 Air temperature. The mean annual air temperature is 21.8 degrees Celsius and the frost-free period 355 d to 360 d, so that three rice crops a year are possible.

5.4 Precipitation. The mean annual rainfall is 1 856 mm.

5.5 Soil. The soil is chiefly a sandy loam paddy soil and conforms to GB 15618.

5.6 Water source. The main rivers, the Zengjiang, the Dongjiang and the Xifu, carry a mean inflow from outside the area over many years of 17.95 billion cubic metres, and the total of local and inflowing water is 19.865 billion cubic metres; the water quality conforms to GB 5084.

5.7 Atmosphere. The atmosphere of the area conforms to GB 3095.

6 Quality requirements

6.1 Sensory indicators. The sensory indicators of Zengcheng simiao rice are given in Table 1. Colour: crystalline and white. Odour: the natural delicate fragrance characteristic of Zengcheng simiao rice from this area. Eating quality, in points: not less than 80.0.

6.2 Milling quality indicators. The milling quality indicators of Zengcheng simiao rice are given in Table 2. Total impurities: not more than 0.10 %, of which husk powder not more than 0.05 %, barnyard grass grains in husk not more than 1 grain per kilogram, mineral matter (inorganic impurity) not more than 0.01 % and whole paddy grains not more than 1 grain per kilogram. Total broken rice: not more than 10.0 %, of which small broken rice not more than 1.0 %. Yellow rice grains: not more than 0.5 %. Imperfect grains: not more than 2.0 %. Milling degree: as laid down for the special grade of GB 1354.

6.3 Physical and chemical indicators. The physical and chemical indicators of Zengcheng simiao rice are given in Table 3. Grain type, expressed as the length to width ratio: not less

than 3.0. Length: 5.4 mm to 6.6 mm, with a maximum difference within one pack of not more than 0.5 mm. Thousand kernel weight: not more than 12.5 g. Gel consistency: not less than 50.0 mm. Amylose, on a dry basis: 15.0 % to 23.0 %. Moisture: not more than 13.5 %. Chalky grain rate: not more than 10.0 %. Chalkiness: not more than 3.0 %.

6.4 Hygiene indicators. Zengcheng simiao rice shall contain no additives and its hygiene indicators shall conform to GB 2715.

6.5 Net content. This shall conform to the Measures for the Metrological Supervision and Administration of Prepackaged Goods.

7 Inspection methods

7.1.1 Colour and odour are determined by the method laid down in GB/T 5492.

7.1.2 Eating quality is determined according to GB/T 17891.

7.2.1 Impurities and imperfect grains are determined by the method laid down in GB/T 5494.

7.2.2 Broken rice is determined by the method laid down in GB/T 5503.

7.2.3 Yellow rice grains are determined by the method laid down in GB/T 5496.

7.2.4 Milling degree is determined by the method laid down in GB/T 5502.

7.3.1 Grain type, that is the length to width ratio, is determined by the method laid down in GB/T 17891, except that the milling degree is changed to the special grade of the national standard.

7.3.2 Length is determined by the method laid down in GB/T 17891, except that the milling degree is changed to the special grade of the national standard.

7.3.3 Thousand kernel weight is determined by the method laid down in GB/T 5519.

7.3.4 Gel consistency is determined by the method laid down in GB/T 17891.

7.3.5 Amylose content is determined by the method laid down in GB/T 17891.

7.3.6 Moisture is determined by the method laid down in GB/T 5497.

7.3.7 Chalky grain rate is determined by the method laid down in GB/T 17891.

7.3.8 Chalkiness is determined by the method laid down in GB/T 17891.

7.4 Hygiene indicators are determined by the methods laid down in GB 2715.

7.5 Net content is determined by the method laid down in JJF 1070.

8 Inspection rules

8.1 Sampling. Sampling is carried out according to GB 5491.

8.2.1.1 Every batch of product shall be inspected and found conforming by the quality inspection department of the enterprise, which issues a conformity certificate, before the batch may leave the works and be sold.

8.2.1.2 The items of the delivery inspection are colour, odour, chalky grain rate, chalkiness, the milling quality indicators and moisture.

8.2.2 Type inspection. The type inspection is carried out once a year. Its items are the sensory indicators, the milling quality indicators, the physical and chemical indicators and the hygiene indicators. A type inspection shall be carried out in any of the following cases: a) when a new product goes into production; b) when the raw material, the process or the equipment changes appreciably in a way that may affect product quality; c) when the national quality supervision body requires a type inspection.

8.3 Rules of judgement. If one hygiene indicator among the inspection results fails, the type inspection for that period is judged nonconforming. Where an item among the sensory indicators, the milling quality indicators or the physical and chemical indicators fails, a double quantity of samples may be drawn at random from the same batch for re-inspection; if the requirements of the standard are still not met after re-inspection, the batch is judged nonconforming or the type inspection for that period is judged nonconforming.

9 Marking, packaging, transport and storage

9.1.1 Use of the special mark for products of geographical indication shall meet the requirements of the Provisions for the Protection of Products of Geographical Indication; an enterprise that has obtained approval may use the special mark for products of geographical indication on the outer packaging of its product.

9.1.2 The packaging label used for sale shall meet the requirements of GB 7718 and of other relevant rules, and shall state at least: a) the product name and the number of the product standard; b) the words Zengcheng simiao rice, and the name and address of the works; c) the date of production and the shelf life; d) the precautions and the instructions for use, and the net content; e) the QS mark for food quality and safety and its number.

9.2.1 The packaging material shall meet the national requirements on food packaging hygiene and environmental protection; the packaging shall be strong, clean and dry, and non-toxic bags free of off odours shall be used; the seal shall be firm so that nothing spills out.

9.2.2 The printing of the pattern and the wording on the surface of the bag shall be clear, upright and durable.

9.3 Transport. Carried out according to the relevant national rules.