Eligibility of a Rice Variety to be Notified as Basmati

As per the provisions of the Seed Act, 1966 and the recommendations of the Central Sub Committee on Crops, Standards, Notification and Release of Varieties for Agricultural Crops constituted by the Central Seed Committee established under Section 3 of the Seeds Act, 1966, following standards have been laid down to determine and delineate the eligibility of a rice variety as Basmati :

Primary Basmati Quality Characteristics		
S.No.	Parameters**	Value
1.	Minimum average precooked milled rice length (mm)	6.61
2.	Average precooked milled rice breadth (mm)	≤ 2.00
3.	Minimum length/breadth ratio of precooked milled rice (L/B Ratio)	3.50
4.	Minimum average cooked rice, length (mm)	12.00
5.	Minimum cooked rice length/precooked rice length ratio OR Minimum elongation ratio	1.70
6.	Average volume expansion ratio	> 3.5
7.	Aroma	Present (Qualitative sensory analysis as Panel Test*)
8.	Texture of cooked grain for\nigh integrity (without bursting the surface), non-stickiness , tenderness, good taste and good mouth feel	Present (Qualitative sensory analysis as Panel Test*)

**The grain sample for analyses will necessarily have to be 'aged' for three months at under protected conditions at normal room temperature as milled kernel
* As per standardized protocol (Directorate of Rice Research, Hyderabad)- **Annexure-1**

Other Ancillary Characteristics

The quality standards will have to be met and supported by desirable range of expression and other ancillary characters as given below:

S.No.	Parameter**	Value
1.	Amylose content range	20-25%
2.	Alkali spreading value range (ASV)	4.0-7.0
3.	Minimum brown rice recovery (%)	76%
4.	Minimum milled rice recovery (%)	65%
	Minimum head rice recovery (%)	45%

** The grain sample for analyses will necessarily have to be 'aged' for three months at under protected conditions at normal room temperature as milled kernel (appended below)

Annexure-1

Sensory Evaluation
XIV. Cooking characteristics - Organoleptic test

Take 5g rice sample in a big test tube
Add 13-14 ml water and soak it for 10 minutes
Cook in water bath for 15-16 minutes
Transfer it into a Petri dish, Score as per panel test proforma

Taste panel evaluation scale for sensory assessment of cooked milled rice:
Name   Date:
                                                  Checks:

Please give the numerical rating (Scores) for each characteristics as given below:

		Sample No						
S. No	Characteristics							
A	APPEARANCE							
5	White							
4	Creamish white/brown							
3	Red Streaks							
2	White with brown streaks							
1	White with black streaks							
B.	COHESIVENESS							
5	Well Separated							
4	Partially Separated							
3	Slightly sticky							
2	Moderately sticky							
1	Very Sticky							
C.	TENDERNESS ON TOUCHING							
5	Soft							
4	Moderately soft							
3	Moderately hard							
2	Hard							
1	Very soft							
D.	TENDERNESS ON CHEWING							
5	Soft							
4	Moderately soft							
3	Moderately hard							
2	Hard							
1	Very soft							
E.	TASTE							
5	-							
4	Good							
3	Desirable							
2	Tasteless							
1	Undesirable							

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S. No	Characteristics	Sample No						
F.	**AROMA**							
5	Strong							
4	Optimum							
3	Mild							
2	Other than Basmati							
1	No scent							
G.	**ELONGATION**							
5	-							
4	Excellent							
3	Good							
2	Moderate							
1	None							
H.	**OVERALL ACCEPTABILITY**							
5	-							
4	Excellent							
3	Good							
2	Acceptable							
1	Undesirable							

RECOMMENDATION: Please indicate which culture(s) according to you could be rated as desirable in order of merit.

(Signature)