

EUROPEAN CODE OF PRACTICE FOR BASMATI RICE

1. Introduction

1.1 This code has been approved by the Federation of European Rice Millers, hereinafter referred to as 'The Association', in consultation with *All India Rice Exporters Association (AIREA)* and the *Rice Exporters Association of Pakistan (REAP)*.

1.2 Members of the Association are responsible for the importation, milling and packaging of the majority of Basmati rice marketed in the European Union. Members of the Association strive to uphold the reputation of Basmati rice as a premium rice with its own special properties, and prevent any attempt to adulterate Basmati rice or make false claims about its geographical or botanical origin.

1.3 The scope of this Code of Practice is restricted to the labelling of Basmati rice. The Code of Practice lays down the minimum specifications for Basmati rice (*Oryza sativa* L.) sold in the European Union, and applies to prepacked as well as non-prepacked rice, and where rice is used as an ingredient in another food.

1.4 Some EU Member States have national legislation in force that establishes stricter standards than the specifications set out in this Code. Where this is the case, operators must ensure that Basmati rice complies with the applicable national legislation.

1.5 All Basmati rice imported and sold in the European Union is subject to the horizontal rules regarding food information established by Regulation (EC) No 178/2002 and Regulation 1169/2011 on the provision of food information to the consumer. The trade will use this Code of Practice to ensure the authenticity of Basmati rice and that consumer expectations for consistent and high-quality Basmati rice are met.

1.6 The Code is voluntary but those choosing not to follow its provisions must meet the same minimum legal requirements and must demonstrate what reasonable precautions they have taken and ensure that they have exercised all due diligence to ensure that their Basmati rice is authentic.

2. Definition of Basmati Rice

2.1 "Basmati" is the customary name for certain varieties of rice that are grown exclusively in specific areas of the Indo-Gangetic Plains, on both sides of the Indian and Pakistani border.

2.2 Table 1 lists varieties that are currently approved by the Indian and Pakistani

authorities and can use the description “Basmati”, and for which the relevant reference material is available that permits DNA testing according to the methodology referred to in paragraph 5. They can all trace a lineage back to Historic Land Race varieties and contain the appropriate genetic material relating to aroma and grain length. They have been approved on the basis of having the unique properties of Basmati rice as measured by various objective tests such as grain dimension, amylose content, cooking elongation, and aroma, and meet the specifications listed in Table 2.

3. Labelling of Basmati Rice

3.1 The description ‘Basmati rice’ shall only be applied to the varieties of rice in Table 1 and grown in India or Pakistan in the relevant areas referred to in Paragraph 2.1.

3.2 Basmati rice can only be marked with its country of origin (i.e. Product of Pakistan, Product of India), if it contains at least 97% of grains originating from the country referred to on the pack.

3.3 When the description of the product is “Basmati rice”, the non-Basmati rice content must not exceed 7%. This tolerance is in place to take account of seed impurity and other segregation issues at origin. It is not acceptable to deliberately to blend non- Basmati rice in order to take advantage of the tolerance unless this is explicitly mentioned on the packaging (See clause 3.4 below).

3.4 If the product is a named blend of two or more rice varieties (including Basmati) or types (e.g. Blend of Basmati and Thai rice), information on the nature of the mixture should be given to consumers in accordance with the Commission Notice on quantitative ingredient declaration (QUID) set out in 2017/C 393/05 (or as amended). The Basmati component must not have more than 7% non-Basmati varieties.

3.5 The specific variety name may be given as voluntary information to the consumer. In order to avoid confusion, the words “**variety: X**” where X is the variety name in italics in Table 1, should be used. When Basmati rice is marked with a variety, that variety should constitute at least 97% of the Basmati rice content.

3.6 If the amount of broken grains exceeds 20%, the name of the food must indicate that broken grains are present (e.g. Basmati with broken grains). If the amount of broken grains is less than 20% but greater than 10%, the name “Basmati” should be qualified to indicate that it is a value or economy product. For a product to be described with the name “Basmati rice” without any qualification of the presence of broken grains, the amount of broken grains must be less than 10%. A broken grain is one where one-quarter or more of the grain is missing.

4. Modification of approved list

4.1 The code of practice will be reviewed and updated from time to time and the addition of varieties considered on a regular basis by the Association. The approved list of varieties will be modified following the method identified in paragraph 1.1 and provided the relevant reference material referred to in paragraph 2.2 is available.

5. Methodology

5.1 The methodology for determining “Basmati” rice varieties is available on the FERM website (www.ferm-eu.org). The Association may agree to adopt alternative suitable methodologies to verify the characteristics as defined in paragraph 2 and Table 2. New methodologies will be included on the FERM website.

6. Transition

6.1 This Code comes into effect on 01-05-2024

7. Review

7.1 The Code may be reviewed as and when required.

Table 1. Varieties of Basmati rice that can use the description ‘Basmati’

Varieties of Basmati rice that can use the description ‘Basmati’.

Basmati 198
Basmati 2000
Basmati 217
Basmati 370
Basmati 385
Basmati 386
Basmati 515
Basmati 564
Haryana Basmati (HKR 228/IET 10367)
Improved Pusa Basmati 1 (Pusa 1460)
Kasturi (IE& 8580)
Kernel Basmati (Basmati Pakistan)
Kissan Basmati
Mahi Suganda
NIAB Basmati 2016
Noor Basmati
Pant Basmati 2
Punjab Basmati (Bauni Basmati)
Punjab Basmati 2

Punjab Basmati 3
Pusa 1121
Pusa 1509
Pusa 1609
Pusa 1637
Pusa 1728
Pusa 6 (Pusa 1401)
Pusa Basmati 1 (IET 10364)
Ranbir Basmati (IET 11348)
Shaheen basmati
Super Basmati
Taraori Basmati (HBC-19, Karnal Local) Kasturi (IET 8580)
Type – 3 (Dehradun)
Vallabh Basmati 22
Vallabh Basmati 23
Yamini (CSR 30)
Pusa Basmati 1718
Punjab Basmati 4
Punjab Basmati 5
Haryana Basmati 2
Pusa Basmati 1692

Table 2. Minimum characteristics for varieties of Basmati rice when milled, raw

Minimum elongation ratio on cooking	1.7
Minimum average pre-cooked length	6.5 mm
Amylose content	Intermediate 19-26%
Length/breadth ratio	greater than 3.5
Gel Length	60-100 mm
Alkali spreading value	4-5
Typical Basmati Aroma	Present