
**Rice — Evaluation of gelatinization time of
kernels during cooking**

Riz — Évaluation du temps de gélatinisation lors de la cuisson des grains



Foreword

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Draft International Standards adopted by the technical committees are circulated to the member bodies for voting. Publication as an International Standard requires approval by at least 75 % of the member bodies casting a vote.

International Standard ISO 14864 was prepared by Technical Committee ISO/TC 34, *Agricultural food products*, Subcommittee SC 4, *Cereals and pulses*.

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Printed in Switzerland