

**13– 01 – 2023**

**News: Standards for Basmati Rice**

- For the first time in India, the Food Safety and Standards Authority of India (FSSAI) have specified the identity standards for Basmati Rice which will be enforced with effect from 01 August 2023.

**Basmati Rice**

- Basmati has its **origin from India (and some parts of Pakistan)**; it is a **premium variety of rice cultivated in the Himalayan foothills of the Indian subcontinent.**
- It is universally known for its **long grain size, fluffy texture and unique inherent aroma and flavour.**
- It is cultivated in **Himachal Pradesh, Punjab, Haryana, Delhi, Uttarakhand, Madhya Pradesh, UT of Jammu and Kashmir and western Uttar Pradesh.**
- **Agro-climatic conditions of the areas where Basmati rice is grown; as well as the method of harvesting, processing and ageing of the rice** contribute to the uniqueness of Basmati rice.
- Basmati is **widely consumed both domestically and globally and India accounts for 2/3<sup>rd</sup> of its global supply.**

- Being premium quality rice and fetching a price higher than the non-basmati varieties, Basmati rice is prone to various types of adulteration for economic gains such as undeclared blending of other non-basmati varieties of rice.
- Recently, FSSAI has set the standards of Basmati Rice.
- The standards have been notified under Food Safety and Standards (Food Products Standards and Food Additives) First Amendment Regulations, 2023.
- They are aimed at establishing fair practices in the trade of Basmati rice and protecting consumer interest, both domestically and globally.

## Standards

- Basmati rice shall possess the natural fragrance characteristic of basmati rice.
- Basmati rice has a unique fragrance and flavour due to the presence of a chemical called 2-acetyl-1-pyrroline.
- It should be free from artificial colouring, polishing agents and artificial fragrances.
- Further, these standards also specify the average size of Basmati grains and their elongation ratio after cooking; maximum limits of moisture, amylose content, uric acid, defective/damaged grains and incidental presence of other non-basmati rice etc.