International Standard

ISO 20810

Whole grain — Definition and technical criteria

Céréales complètes — Définition et critères techniques

First edition
2026-06

Reference number
ISO 20810:2026(en)

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Published in Switzerland

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Foreword

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This document was prepared by Technical Committee ISO/TC 34, *Food products*, Subcommittee SC 4, *Cereals and pulses.*

Any feedback or questions on this document should be directed to the user's national standards body. A complete listing of these bodies can be found at www.iso.org/members.html.

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Introduction

The purpose of this document is to provide the definition and technical criteria for whole grain as a food ingredient (or "raw material") for use by the food and beverage industry at a global level, as well as technical criteria for food labelling and claims for whole-grain foods and foods containing whole grains.

In drafting these technical criteria, the Technical Committee has taken into account the consensus definitions of whole grain as a food ingredient, and that of whole-grain foods[1] developed by the Whole Grain Initiative Working Group of the International Association for Cereal Science and Technology (ICC), and ratified by the Cereals & Grains Association (formerly American Association of Cereal Chemists International), ICC and the European-based Health Grain Forum. In addition to the technical criteria itself, the publication and its supplementary materials provide referenced background information, with explanations, and recommendations for matters to be determined at national level.

It is noted that current definitions for whole grain as food ingredient only refer to cereal grains and certain pseudocereals and are similar around the globe, whereas definitions of whole-grain foods show major differences. Both the existence of two types of definitions and the major differences in whole-grain food definitions are causing confusion. This document therefore includes one whole-grain definition: for whole grain as food ingredient. For whole-grain foods technical criteria for food labelling and claims are provided, derived from the definition in Reference [1].

Conformity to this document helps to ensure a level playing field and fair practices in business-to-business relationships, international trade, and food labelling and claims.

NOTE Legally required information, food labelling or claims, or other applicable legal requirements can apply.

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Whole grain — Definition and technical criteria

1 Scope

This document specifies the definition and technical criteria for whole grain as a food ingredient (or "raw material") and further specifies the requirements for designating whole-grain foods derived from cereals and certain pseudocereals on packaging, labelling and claims.

The document is applicable to business-to-business and business-to-consumer communication, to the food trade and to food labelling and claims.

The definition and technical criteria are only applicable to post-harvest/collecting of the grain.

The document specifies technical criteria to all food and beverage companies, applicable to all organizations, regardless of size or complexity. This document is intended for use in business-to-business and business-to-consumer communications, relationships in the global supply chain, the international trade of food products, and food labelling and claims.

NOTE The definition, technical criteria and criteria for food labelling and claims are generic. This document does not specify detailed criteria or technical guidance for specific types of grains and products.

2 Normative references

There are no normative references in this document.

3 Terms and definitions

For the purposes of this document, the following terms and definitions apply.

ISO and IEC maintain terminology databases for use in standardization at the following addresses:

— ISO Online browsing platform: available at https://www.iso.org/obp

— IEC Electropedia: available at https://www.electropedia.org/

3.1
cereal
grain of plants, usually cultivated, belonging to the *Poaceae* family

Note 1 to entry: A list of these plants is given in ISO 5526.

[SOURCE: ISO 5527:2015, 2.1.5, modified — Note to entry added.]

3.2
pseudocereal
grain of plants, usually cultivated, not belonging to the *Poaceae* family, but with a similar composition of nutrients and food-use as *cereals* (3.1)

3.3
claim
any representation which states, suggests or implies that a *food* (3.4) has particular qualities relating to its origin, nutritional properties, nature, processing, composition or any other quality

[SOURCE: CXS 1-1985, Revised in 2018[3], 2]

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