

INTERNATIONAL STANDARD

ISO
11294

First edition
1994-10-01

Roasted ground coffee — Determination of moisture content — Method by determination of loss in mass at 103 °C (Routine method)

*Café torréfié moulu — Détermination de la teneur en eau — Méthode par
détermination de la perte de masse à 103 °C (Méthode de routine)*



Reference number
ISO 11294:1994(E)

Foreword

ISO (the International Organization for Standardization) is a worldwide federation of national standards bodies (ISO member bodies). The work of preparing International Standards is normally carried out through ISO technical committees. Each member body interested in a subject for which a technical committee has been established has the right to be represented on that committee. International organizations, governmental and non-governmental, in liaison with ISO, also take part in the work. ISO collaborates closely with the International Electrotechnical Commission (IEC) on all matters of electrotechnical standardization.

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 11294 was prepared by Technical Committee ISO/TC 34, *Agricultural food products*, Subcommittee SC 15, *Coffee*.

Annex A of this International Standard is for information only.

Roasted ground coffee — Determination of moisture content — Method by determination of loss in mass at 103 °C (Routine method)

1 Scope

This International Standard specifies a routine method for the determination of loss in mass at 103 °C of roasted ground coffee.

NOTE 1 This method has been shown to give very similar results on average to those obtained by the method given in ISO 11817:—, *Roasted ground coffee — Determination of moisture content — Karl Fischer method (Reference method)*.

This method is most suited to degassed roasted ground coffee, because of the presence of volatile matter, especially carbon dioxide, in variable quantities in roasted coffee.

2 Definition

For the purposes of this International Standard, the following definition applies.

2.1 loss in mass at 103 °C: Loss in mass caused principally by water and volatile matter (carbon dioxide, volatile acids, etc.) which are vaporized under the conditions specified in this International Standard.

Loss in mass is expressed as a percentage by mass.

3 Principle

Heating a test portion at 103 °C \pm 1 °C for 2 h at atmospheric pressure.

4 Apparatus

Usual laboratory apparatus and, in particular, the following.

4.1 Oven, electrically heated, capable of being operated at 103 °C \pm 1 °C.

4.2 Dish, made of corrosion-resistant metal or of glass, with lid and an effective surface area of at least 18 cm² (for example, 50 mm minimum diameter and 25 mm to 30 mm deep).

4.3 Desiccator, containing an effective desiccant.

4.4 Analytical balance, capable of weighing to 0,1 mg.

5 Sampling

It is important that the laboratory receive a sample which is truly representative and has not been damaged or changed during transport or storage.

6 Preparation of test sample

Mix thoroughly the laboratory sample.

7 Procedure

7.1 Preparation of the dish

Dry the dish (4.2) and its lid for 1 h in the oven (4.1) set at 103 °C.

Remove the dish and its lid from the oven and allow them to cool to room temperature in the desiccator (4.3).

Weigh the dish and its lid to the nearest 0,1 mg.