

Oilseeds - Determination of moisture and volatile
matter content (ISO 665:2020)

EESTI STANDARDI EESSÕNA

NATIONAL FOREWORD

See Eesti standard EVS-EN ISO 665:2020 sisaldab Euroopa standardi EN ISO 665:2020 ingliskeelset teksti.	This Estonian standard EVS-EN ISO 665:2020 consists of the English text of the European standard EN ISO 665:2020.
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English Version

**Oilseeds - Determination of moisture and volatile matter
content (ISO 665:2020)**

Graines oléagineuses - Détermination de la teneur en
eau et en matières volatiles (ISO 665:2020)

Ölsaaten - Bestimmung des Feuchtegehaltes und des
Gehaltes an flüchtigen Bestandteilen (ISO 665:2020)

This European Standard was approved by CEN on 29 February 2020.

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EUROPEAN COMMITTEE FOR STANDARDIZATION
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European foreword

This document (EN ISO 665:2020) has been prepared by Technical Committee ISO/TC 34 "Food products" in collaboration with Technical Committee CEN/TC 307 "Oilseeds, vegetable and animal fats and oils and their by-products - Methods of sampling and analysis" the secretariat of which is held by AFNOR.

This European Standard shall be given the status of a national standard, either by publication of an identical text or by endorsement, at the latest by September 2020, and conflicting national standards shall be withdrawn at the latest by September 2020.

Attention is drawn to the possibility that some of the elements of this document may be the subject of patent rights. CEN shall not be held responsible for identifying any or all such patent rights.

This document supersedes EN ISO 665:2000.

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Endorsement notice

The text of ISO 665:2020 has been approved by CEN as EN ISO 665:2020 without any modification.

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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.

The procedures used to develop this document and those intended for its further maintenance are described in the ISO/IEC Directives, Part 1. In particular, the different approval criteria needed for the different types of ISO documents should be noted. This document was drafted in accordance with the editorial rules of the ISO/IEC Directives, Part 2 (see www.iso.org/directives).

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For an explanation of the voluntary nature of standards, the meaning of ISO specific terms and expressions related to conformity assessment, as well as information about ISO's adherence to the World Trade Organization (WTO) principles in the Technical Barriers to Trade (TBT) see www.iso.org/iso/foreword.html.

This document was prepared by Technical Committee ISO/TC 34, *Food products*, Subcommittee SC 2, *Oleaginous seeds and fruits and oilseed meals*, in collaboration with the European Committee for Standardization (CEN) Technical Committee CEN/TC 307, *Oilseeds, vegetable and animal fats and oils and their by-products — Methods of sampling and analysis*, in accordance with the Agreement on technical cooperation between ISO and CEN (Vienna Agreement).

This third edition cancels and replaces the second edition (ISO 665:2000), of which it constitutes a minor revision. The changes compared with the previous edition are as follows:

- the date of the normative reference ISO 664 has been deleted;
- ISO 542 has been replaced by ISO 21294 and thus the reference in this document has been updated accordingly.

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.

Oilseeds — Determination of moisture and volatile matter content

1 Scope

This document specifies a method for the determination of the moisture and volatile matter content of oilseeds.

2 Normative references

The following documents are referred to in the text in such a way that some or all of their content constitutes requirements of this document. For dated references, only the edition cited applies. For undated references, the latest edition of the referenced document (including any amendments) applies.

ISO 664, *Oilseeds — Reduction of laboratory sample to test sample*

3 Terms and definitions

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

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

- ISO Online browsing platform: available at <https://www.iso.org/obp>
- IEC Electropedia: available at <http://www.electropedia.org/>

3.1

moisture and volatile matter content

loss in mass measured under the operating conditions specified in this document

Note 1 to entry: It is expressed as a mass fraction, in per cent [formerly given as % (mass fraction)] of the mass of the initial sample.

4 Principle

The moisture and volatile matter content of a test portion is determined, either on the material as received (pure seed and impurities) or, if required, on the pure seed alone, by drying at $103\text{ °C} \pm 2\text{ °C}$ in an oven at atmospheric pressure, until practically constant mass is reached.

5 Apparatus

Usual laboratory apparatus and, in particular, the following.

5.1 Analytical balance, capable of weighing to the nearest 0,001 g.

5.2 Mechanical mill, easy to clean, suitable for the kind of seed and allowing the latter to be ground without heating and without appreciable change in moisture, volatile matter and oil content.

5.3 Mechanical grater or, if not available, a hand-operated grater.