
**Coffee extracts — Determination
of the dry matter content of coffee
extracts — Sea sand method of liquid
or pasty coffee extracts**

*Extraits de café — Détermination de la teneur en matière sèche des
extraits de café — Méthode à sable de Fontainebleau pour les extraits
de café liquides ou en pâte*



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ISO copyright office
CP 401 • Ch. de Blandonnet 8
CH-1214 Vernier, Geneva
Phone: +41 22 749 01 11
Email: copyright@iso.org
Website: www.iso.org

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Contents

	Page
Foreword.....	iv
1 Scope.....	1
2 Normative references.....	1
3 Terms and definitions.....	1
4 Principle.....	1
5 Reagents.....	1
6 Apparatus.....	2
7 Sample preparation.....	2
8 Procedure.....	2
9 Calculation.....	2
10 Repeatability.....	3
11 Test report.....	3
Bibliography.....	4

Foreword

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This document was prepared by Technical Committee ISO/TC 34, *Food products*, Subcommittee SC 15, *Coffee*.

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Coffee extracts — Determination of the dry matter content of coffee extracts — Sea sand method of liquid or pasty coffee extracts

1 Scope

This document specifies requirements for the determination of the dry matter content of liquid or pasty coffee extracts by means of the sea sand method.

It is applicable to liquid or pasty coffee extracts. The method is intended as a routine method.

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 3696, *Water for analytical laboratory use — Specification and test methods*

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

liquid or pasty coffee extracts

liquid and pasty coffee extract forms only differ in the concentration of the soluble solids and the effect of this difference on the viscosity of the product.

3.2

dry matter content of liquid or pasty coffee extracts

dry residue remaining after vaporization of the volatile substances using the method described in this document

4 Principle

The sample is mixed with sea sand and dried in a vacuum oven at 70 °C for 16 h. The mass loss is determined by weighing.

5 Reagents

Use only reagents of recognised analytical grade, unless otherwise specified.

5.1 Water, grade 1 in accordance with ISO 3696.

5.2 Sea sand, analytical grade, acid cleaned and annealed.