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**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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## Foreword

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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](http://www.iso.org/directives)).

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

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](http://www.iso.org/members.html).

# 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.