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Meat and meat products — Determination of moisture content — Reference method

Viande et produits à base de viande — Détermination de la teneur en humidité — Méthode de référence

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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 document 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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This document was prepared by Technical Committee ISO/TC 34, *Food products*, Subcommittee SC 6, *Meat, poultry, fish, eggs and their products*.

This third edition cancels and replaces the second edition (ISO 1442:1997), which has been technically revised.

The main changes are as follows:

— a new test method (distillation method) has been added;

— the order of the clauses of the document has been rearranged;

— the scope of the direct drying method has been modified;

— the Bibliography has been updated.

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.

Meat and meat products — Determination of moisture content — Reference method

1 Scope

This document specifies two reference methods for the determination of the moisture content of meat and meat products: a direct drying method and a distillation method.

The direct drying method is applicable to meat and meat products with low volatile substances in addition to moisture.

The distillation method is applicable to meat and meat products with high volatile substances in addition to moisture.

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 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
moisture content
loss in mass obtained under a direct drying method or content of water extracted or collected under a distillation method, divided by the mass of the test portion

Note 1 to entry: As determined using the conditions specified in this document.

Note 2 to entry: Moisture content is expressed as a percentage by mass.

3.2
test result
value of a characteristic obtained by carrying out a specified test method

[SOURCE: ISO 5725-1:2023, 3.1, modified — Notes to entry deleted.]

4 Principle

4.1 Direct drying method

Thorough mixing of the test portion with sand and drying to constant mass at (103 ± 2) °C.