

KAUNVILJAD

**Niiskusesisalduse määramine
Õhkuivatuse meetod**

Pulses

**Determination of moisture content
Air-oven method
(ISO 24557:2009)**

EVS

EESTI STANDARDI EESSÕNA

NATIONAL FOREWORD

<p>See Eesti standard EVS-ISO 24557:2013 „Kaunviljad. Niiskusesisalduse määramine. Õhkkuivatuse meetod“ sisaldab rahvusvahelise standardi ISO 24557:2009 „Pulses. Determination of moisture content. Air-oven method“ identset ingliskeelset teksti.</p> <p>Ettepaneku rahvusvahelise standardi ümbertrüki meetodil ülevõtuks on esitanud EVS/TK 1, standardi avaldamist on korraldanud Eesti Standardikeskus.</p> <p>Standard EVS-ISO 24557:2013 on jõustunud sellekohase teate avaldamisega EVS Teataja 2013. aasta juuniku numbris.</p> <p>Standard on kättesaadav Eesti Standardikeskusest.</p>	<p>This Estonian Standard EVS-ISO 24557:2013 consists of the identical English text of the International Standard ISO 24557:2009 „Pulses. Determination of moisture content. Air-oven method“.</p> <p>Proposal to adopt the International Standard by reprint method has been presented by EVS/TK 1, the Estonian standard has been published by the Estonian Centre for Standardisation.</p> <p>This standard has been endorsed with a notification published in the official bulletin of the Estonian Centre for Standardisation.</p> <p>The standard is available from the Estonian Centre for Standardisation.</p>
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Käsitlusala

See rahvusvaheline standard määratleb rutiinse referentsmeetodi kaunviljade niiskusesisalduse määramiseks. Metoodika on kasutatav kikerherneste, läätsede, herneste ja kõigi oaliikide puhul, välja arvatud sojaoad.

MÄRKUS Metoodika põhineb AACC heakskiidetud meetodil 44-17^[4].

Tagasisidet standardi sisu kohta on võimalik edastada, kasutades EVS-i veebilehel asuvat tagasiside vormi või saates e-kirja meiliaadressile standardiosakond@evs.ee.

ICS 67.060 Teravili, kaunvili ja nendest valmistatud tooted

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Foreword

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ISO 24557 was prepared by Technical Committee ISO/TC 34, *Food products*, Subcommittee SC 4, *Cereals and pulses*.

EVS

Pulses — Determination of moisture content — Air-oven method

1 Scope

This International Standard specifies a routine reference method for the determination of moisture content of pulses. The procedure is applicable to chickpeas, lentils, peas, and all classes of beans with the exception of soybeans.

NOTE The method is based on AACC approved method 44-17^[4].

2 Terms and definitions

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

2.1

moisture content

loss of mass fraction undergone by the product under the conditions specified in this International Standard

NOTE The moisture content is expressed as a percentage mass fraction.

3 Principle

The method determines moisture content as the loss of mass fraction, expressed as a percentage, of a sample when heated under specified conditions. A preconditioning stage is used to minimize moisture loss during the grinding stage.

4 Apparatus

4.1 Laboratory mill¹⁾, capable of grinding without undue exposure to atmosphere and without appreciable heating. The mill shall be able to grind large-seeded pulses, such as beans.

Required particle size, d , after grinding:

$d < 0,5$ mm: more than 20 % mass fraction;

$d < 1,0$ mm: 70 % mass fraction;

$d < 1,7$ mm: 100 % mass fraction.

NOTE Grinders operating at speeds higher than 3 600 r/min are unsatisfactory due to excessive moisture loss during grinding, which results in moisture values lower than actual.

1) The Thomas Wiley model ED5 with a 1 mm sieve (1 260 r/min) and the laboratory mill 3303 produced by Perten Instruments, with settings 0 to 4 (3 600 r/min), are examples of suitable devices available commercially. This information is given for the convenience of users of this International Standard and does not constitute an endorsement by ISO of these products. Other equipment may be used if it can be shown to give comparable results.