
**Green coffee — Procedure for calibration
of moisture meters — Routine method**

*Café vert — Mode opératoire d'étalonnage des humidimètres —
Méthode de routine*



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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.

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The main task of technical committees is to prepare International Standards. Draft International Standards adopted by the technical committees are circulated to the member bodies for voting. Publication as an International Standard requires approval by at least 75 % of the member bodies casting a vote.

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Green coffee — Procedure for calibration of moisture meters — Routine method

1 Scope

This International Standard specifies a procedure for adjustment and subsequent calibration of moisture meters for green coffee beans with reference samples (RSs).

The RSs are green coffee beans of various moisture contents, determined by a standard method (ISO 6673).

NOTE This method of determining the loss in mass can be considered, by convention, as a method for determining the water content and can be used as such by agreement between the interested parties.

This International Standard is applicable to green coffee as beans.

2 Normative references

The following referenced documents are indispensable for the application 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 3509, *Coffee and coffee products — Vocabulary*

ISO 6673:2003, *Green coffee — Determination of loss in mass at 105 °C*

ISO/IEC Guide 99, *International vocabulary of metrology — Basic and general concepts and associated terms (VIM)*

3 Terms and definitions

For the purposes of this document, the terms and definitions given in ISO 3509, ISO/IEC Guide 99, and the following apply.

3.1

reference sample

RS

sample of green coffee beans, sufficiently homogeneous and stable with reference to specified properties, which has been established to be fit for its intended use in measurement or in examination of nominal properties

NOTE See Annex A.

4 Principle

From green coffee beans, a set of samples with different moisture contents is prepared, to be taken as reference samples (RS). Their individual moisture content (or mass fraction loss) values are obtained by the respective determinations of loss in mass by applying ISO 6673.

These RSs with assigned moisture values are used for calibration of moisture meters.

5 Equipment and material

5.1 Green coffee as beans, in a quantity sufficient to prepare n reference samples, RS_i , $i = 1 \dots n$ (the minimum is 5), with moisture mass fraction ranges between 8,5 % and 13,5 %, prepared according to A.1.