
**Cereals and cereal products —
Determination of moisture content —
Routine reference method**

*Céréales et produits céréaliers — Détermination de la teneur en eau —
Méthode de référence pratique*



Foreword

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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.

International Standard ISO 712 was prepared by Technical Committee ISO/TC 34, *Agricultural food products*, Subcommittee SC 4, *Cereals and pulses*.

This third edition cancels and replaces the second edition (ISO 712:1985), which has been technically revised.

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Cereals and cereal products — Determination of moisture content — Routine reference method

1 Scope

This International Standard specifies a routine reference method for the determination of the moisture content of cereals and cereal products.

It is applicable to the following products: wheat, durum wheat, rice (paddy, husked and milled rice), barley, millet (*Panicum miliaceum*), rye, oats, triticale, sorghum and kaffir (*Sorghum vulgare caffrorum*), in the form of grains, milled grains, semolina or flour.

The method is not applicable to maize, for which a method is specified in ISO 6540.

2 Normative reference

The following normative document contains provisions which, through reference in this text, constitute provisions of this International Standard. For dated references, subsequent amendments to, or revisions of, this publication do not apply. However, parties to agreements based on this International Standard are encouraged to investigate the possibility of applying the most recent edition of the normative document indicated below. For undated references, the latest edition of the normative document referred to applies. Members of ISO and IEC maintain registers of currently valid International Standards.

ISO 711, *Cereals and cereal products — Determination of moisture content — Basic reference method*.

3 Term and definition

For the purposes of this International Standard, the following term and definition apply.

3.1

moisture content

loss in mass, expressed as a percentage, undergone by the product under the conditions specified in this International Standard

4 Principle

If necessary, the sample is ground, after pre-conditioning, when required. A test portion is dried at a temperature of $130\text{ }^{\circ}\text{C} \pm 3\text{ }^{\circ}\text{C}$, under conditions which enable a result to be obtained which is in agreement with that obtained by the basic reference method (see ISO 711).

5 Apparatus

Usual laboratory apparatus and, in particular, the following.

5.1 Analytical balance, capable of weighing to an accuracy of $\pm 0,001\text{ g}$.