
INTERNATIONAL STANDARD



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Cocoa beans — Sampling

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FOREWORD

ISO (the International Organization for Standardization) is a worldwide federation of national standards institutes (ISO Member Bodies). The work of developing International Standards is carried out through ISO Technical Committees. Every Member Body interested in a subject for which a Technical Committee has been set up 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.

Draft International Standards adopted by the Technical Committees are circulated to the Member Bodies for approval before their acceptance as International Standards by the ISO Council.

International Standard ISO 2292 was drawn up by Technical Committee ISO/TC 34, *Agricultural food products*, and circulated to the Member Bodies in April 1971.

It has been approved by the Member Bodies of the following countries :

Austria	Hungary	Romania
Brazil	India	South Africa, Rep. of
Bulgaria	Ireland	Spain
Ceylon	Israel	Sweden
Chile	Netherlands	Thailand
Egypt, Arab Rep. of	New Zealand	Turkey
France	Poland	United Kingdom
Germany	Portugal	

No Member Body expressed disapproval of the document.

Cocoa beans – Sampling

0 INTRODUCTION

Correct sampling is a difficult operation which requires most careful attention. Emphasis cannot therefore be too strongly laid on the necessity of obtaining a properly representative sample of cocoa beans for examination.

The procedures given in this International Standard are recognized as good practice and it is strongly recommended that they be followed whenever practicable. It is recognized that it is difficult to lay down fixed rules to be followed in every case and that particular circumstances may render some modification of the method desirable.

1 SCOPE AND FIELD OF APPLICATION

This International Standard specifies general conditions relating to sampling for the assessment of the quality of cocoa beans.

It relates to the sampling of cocoa beans packed in sacks as specified by ISO 2451¹⁾, *Cocoa beans – Specification*, but it also gives the procedure to be followed for sampling cocoa beans in bulk.

2 DEFINITIONS

For the purpose of this International Standard, the following definitions apply :

2.1 consignment: A quantity of beans despatched or transported at one time and covered by a particular contract or shipping document.

2.2 lot: A quantity of merchandise assumed to be of uniform characteristics, taken from the consignment and permitting the quality of the merchandise to be assessed.

Lots should not exceed the sizes specified in 3.2 and each final sample should represent only one lot.

2.3 primary sample: A small quantity of cocoa beans taken from a single position in the lot.

2.4 bulk sample: A quantity of cocoa beans formed by combining and mixing the primary samples from different positions in the lot.

2.5 reduced sample: A quantity of cocoa beans obtained, if necessary, by the reduction of the bulk sample and from which is taken the final lot sample.

2.6 final lot sample (laboratory sample): A small sample representative of the quality of the lot, obtained from the bulk sample or the reduced sample and intended for laboratory examination.

3 GENERAL

3.1 Sampling shall be carried out by sampling experts designated or approved by the parties concerned.

3.2 The complete consignment shall be examined in lots of not more than 25 tonnes on despatch and not more than 200 tonnes on arrival.

3.3 The samples shall be representative of the lots defined in 3.2 and, since the composition of the lots is usually to some extent heterogeneous, a bulk sample shall be taken from each lot by drawing a certain number of primary samples and carefully mixing them. The sample for laboratory examination shall be obtained by successive reductions of this bulk sample.

The sampling of beans which are sea-damaged, or otherwise damaged in transit, or in poor condition, as well as loose collected²⁾ or rejects, shall be carried out separately from the sampling of sound beans. These products shall not be mixed with sound material, but shall be assessed separately.

3.4 Special care is necessary to ensure that all sampling apparatus is clean, dry and free from foreign odours.

Sampling shall be carried out in such a way as to protect the samples of cocoa beans, the sampling instruments and the containers in which the samples are placed, from adventitious contamination such as rain, dust, etc.

1) At present at the stage of draft.

2) This term is used to designate material which has leaked from its original container but which is not unduly contaminated.