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Cocoa beans — Sampling

Fèves de cacao — Échantillonnage

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ISO copyright office
Ch. de Blandonnet 8 • CP 401
CH-1214 Vernier, Geneva, Switzerland
Tel. +41 22 749 01 11
Fax +41 22 749 09 47
copyright@iso.org
www.iso.org

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Foreword

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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 documents 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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For an explanation on the voluntary nature of standards, the meaning of ISO specific terms and expressions related to conformity assessment, as well as information about ISO's adherence to the World Trade Organization (WTO) principles in the Technical Barriers to Trade (TBT) see the following URL: www.iso.org/org/foreword.html.

This document was prepared by Technical Committee ISO/TC 34, *Food products,* Subcommittee SC 18, *Cocoa.*

This second edition cancels and replaces the first edition (ISO 2292:1973), which has been technically revised.

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Introduction

The objective of sampling is to obtain a properly representative sample of a quantity of cocoa beans for the purpose of examination and analysis.

Correct sampling is a difficult operation that requires careful attention and planning as to how a representative sample can be drawn from a quantity of goods presented for sampling. It takes into account the existence of any prevailing constraints or conditions that may create complications for sampling.

The procedures described in this document are recognized as good practice to be followed whenever practicable. It is recognized that it is difficult to lay down a set procedure to be followed in every case and that particular circumstances may require some modification of the method adopted.

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Cocoa beans — Sampling

1 Scope

This document specifies general conditions relating to sampling for the determination of the quality of cocoa beans. It also gives requirements and recommendations on the procedure to be followed for sampling cocoa beans in bags and in bulk.

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 2451, *Cocoa beans — Specification and quality requirements*

3 Terms and definitions

For the purposes of this document, the terms and definitions given in ISO 2451 and the following apply.

ISO and IEC maintain terminological databases for use in standardization at the following addresses:

— IEC Electropedia: available at http://www.electropedia.org/

— ISO Online browsing platform: available at http://www.iso.org/obp

3.1
bill of lading quantity
quantity of goods confirmed in a document issued by a carrier/shipping line which details a shipment of goods and gives title of that shipment to a specified party

3.2
composite sample
mixed sample formed by combining all the *primary samples* (3.5) or *incremental samples* (3.3), as appropriate, drawn from the *lot* (3.4)

3.3
incremental sample
small quantity of beans not exceeding 1 kg taken from a *lot* (3.4) of bulk cocoa beans

Note 1 to entry: The requirements for sampling from bulk cocoa beans are specified in 5.4.

3.4
lot
quantity of cocoa beans in bags or in bulk established at any point in the cocoa supply chain and from which *primary samples* (3.5) and/or *incremental samples* (3.3) are drawn for quality analysis purposes

Note 1 to entry: The requirements for quality analysis are specified in ISO 2451.

3.5
primary sample
small quantity of cocoa beans taken at a single position from a randomly selected *sound* (3.10) bag

Note 1 to entry: The requirements for sampling from cocoa beans in bags are specified in 5.3.

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