

**LIHA JA LIHATOOTED**  
**Niiskusesisalduse määramine**  
**Referentsmeetod**

**Meat and meat products**  
**Determination of moisture content**  
**Reference method**  
**(ISO 1442:2023, identical)**

**EESTI STANDARDI EESSÕNA****NATIONAL FOREWORD**

See Eesti standard EVS-ISO 1442:2024 sisaldab rahvusvahelise standardi ISO 1442:2023 „Meat and meat products. Determination of moisture content. Reference method“ identset ingliskeelset teksti.

This Estonian Standard EVS-ISO 1442:2024 consists of the identical English text of the International Standard ISO 1442:2023 „Meat and meat products. Determination of moisture content. Reference method“.

Ettepaneku rahvusvahelise standardi ümbertrüki meetodil ülevõtuks on esitanud Riigi Laboriuuringute ja Riskihindamise Keskus, standardi avaldamist on korraldanud Eesti Standardimis- ja Akrediteerimiskeskus.

Proposal to adopt the International Standard by reprint method has been presented by National Centre for Laboratory Research and Risk Assessment, the Estonian Standard has been published by the Estonian Centre for Standardisation and Accreditation.

Standard EVS-ISO 1442:2024 on jõustunud sellekohase teate avaldamisega EVS Teatajas.

Standard EVS-ISO 1442:2024 has been endorsed with a notification published in the official bulletin of the Estonian Centre for Standardisation and Accreditation.

Standard on kättesaadav Eesti Standardimis- ja Akrediteerimiskeskusest.

This standard is available from the Estonian Centre for Standardisation and Accreditation.

**Käsitlusala**

See dokument kirjeldab kahte referentsmeetodit niiskusesisalduse määramiseks lihas ja lihatoodetes: otsene kuivatamise meetod ja destilleerimise meetod.

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

ICS 67.120.10

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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.

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 document 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](http://www.iso.org/directives)).

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For an explanation of 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 [www.iso.org/iso/foreword.html](http://www.iso.org/iso/foreword.html).

This document was prepared by Technical Committee ISO/TC 34, *Food products*, Subcommittee SC 6, *Meat, poultry, fish, eggs and their products*.

This third edition cancels and replaces the second edition (ISO 1442:1997), which has been technically revised.

The main changes are as follows:

- a new test method (distillation method) has been added;
- the order of the clauses of the document has been rearranged;
- the scope of the direct drying method has been modified;
- the Bibliography has been updated.

Any feedback or questions on this document should be directed to the user's national standards body. A complete listing of these bodies can be found at [www.iso.org/members.html](http://www.iso.org/members.html).

# Meat and meat products — Determination of moisture content — Reference method

## 1 Scope

This document specifies two reference methods for the determination of the moisture content of meat and meat products: a direct drying method and a distillation method.

The direct drying method is applicable to meat and meat products with low volatile substances in addition to moisture.

The distillation method is applicable to meat and meat products with high volatile substances in addition to moisture.

## 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 3696, *Water for analytical laboratory use — Specification and test methods*

## 3 Terms and definitions

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

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

- ISO Online browsing platform: available at <https://www.iso.org/obp>
- IEC Electropedia: available at <https://www.electropedia.org/>

### 3.1

#### **moisture content**

loss in mass obtained under a direct drying method or content of water extracted or collected under a distillation method, divided by the mass of the test portion

Note 1 to entry: As determined using the conditions specified in this document.

Note 2 to entry: Moisture content is expressed as a percentage by mass.

### 3.2

#### **test result**

value of a characteristic obtained by carrying out a specified test method

[SOURCE: ISO 5725-1:2023, 3.1, modified — Notes to entry deleted.]