

KAUNVILJAD
Niiskusesisalduse määramine
Õhkuivatuse meetod

Pulses
Determination of moisture content
Air-oven method
(ISO 24557:2024, identical)

EESTI STANDARDI EESSÕNA**NATIONAL FOREWORD**

See Eesti standard EVS-ISO 24557:2025 sisaldab rahvusvahelise standardi ISO 24557:2024 „Pulses. Determination of moisture content. Air-oven method“ identset ingliskeelset teksti.	This Estonian Standard EVS-ISO 24557:2025 consists of the identical English text of the International Standard ISO 24557:2024 „Pulses. Determination of moisture content. Air-oven method“.
Ettepaneku rahvusvahelise standardi ümbertrüki meetodil ülevõtuks on esitanud EVS/TK 1, standardi avaldamist on korraldanud Eesti Standardimis- ja Akrediteerimiskeskus.	Proposal to adopt the International Standard by reprint method has been presented by EVS/TC 1, the Estonian Standard has been published by the Estonian Centre for Standardisation and Accreditation.
Standard EVS-ISO 24557:2025 on jõustunud sellekohase teate avaldamisega EVS Teatajas.	Standard EVS-ISO 24557:2025 has been endorsed with a notification published in the official bulletin of the Estonian Centre for Standardisation and Accreditation.
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Käsitlusala

See dokument kirjeldab rutiinset referentsmeetodit niiskusesisalduse määramiseks kaunviljades.

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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 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).

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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.

This document was prepared by Technical Committee ISO/TC 34, *Food products*, Subcommittee SC 4, *Cereals and pulses*.

This second edition cancels and replaces the first edition (ISO 24557:2009), which has been technically revised.

The main changes are as follows:

- modified description of the apparatus to be used for consistency with ISO 6540 and ISO 712-1, which give moisture determination methods for corn and cereals, respectively;
- minor modifications of the protocol to align with ISO 6540 and ISO 712-1 to simplify the daily routine of laboratories.

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.

Pulses — Determination of moisture content — Air-oven method

1 Scope

This document specifies a routine reference method for the determination of moisture content of pulses.

This document is applicable to chickpeas, lentils, peas, lupinus and all classes of beans with the exception of soybeans.

2 Normative references

There are no normative references in this document.

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 of mass fraction

Note 1 to entry: The moisture content is expressed as a percentage mass fraction of loss undergone by the product under the conditions specified in this document.

4 Principle

The method determines moisture content as the loss of mass fraction, expressed as a percentage, of a sample when heated under specified conditions. A preconditioning stage is used to minimize moisture loss during the grinding stage.

5 Apparatus

The usual laboratory apparatus and, in particular, the following shall be used.

5.1 Laboratory mill, having the following characteristics:

- a) made of material that does not absorb moisture;
- b) easy to clean and having as little dead space as possible;
- c) enabling grinding of 30 g of pulses grains to be carried out rapidly and uniformly, without appreciable development of heat and, as far as possible, without contact with the outside air;
- d) adjustable so as to obtain particle size characteristics given in [Table 1](#).