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Cereals and cereal products - Determination of moisture content - Part 2: Automatic drying oven method (ISO 712-2:2024)

## EESTI STANDARDI EESSÕNA

## NATIONAL FOREWORD

<p>See Eesti standard EVS-EN ISO 712-2:2024 sisaldab Euroopa standardi EN ISO 712-2:2024 ingliskeelset teksti.</p> <p>Standard on jõustunud sellekohase teate avaldamisega EVS Teatajas.</p> <p>Euroopa standardimisorganisatsioonid on teinud Euroopa standardi rahvuslikele liikmetele kättesaadavaks 18.09.2024.</p> <p>Standard on kättesaadav Eesti Standardimis- ja Akrediteerimiskeskusest.</p>	<p>This Estonian standard EVS-EN ISO 712-2:2024 consists of the English text of the European standard EN ISO 712-2:2024.</p> <p>This standard has been endorsed with a notification published in the official bulletin of the Estonian Centre for Standardisation and Accreditation.</p> <p>Date of Availability of the European standard is 18.09.2024.</p> <p>The standard is available from the Estonian Centre for Standardisation and Accreditation.</p>
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ICS 67.060

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EUROPEAN STANDARD

EN ISO 712-2

NORME EUROPÉENNE

EUROPÄISCHE NORM

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English Version

Cereals and cereal products - Determination of moisture content - Part 2: Automatic drying oven method (ISO 712-2:2024)

Céréales et produits céréaliers - Détermination de la teneur en eau - Partie 2: Méthode par séchage en étuve automatique (ISO 712-2:2024)

Getreide und Getreideerzeugnisse - Bestimmung des Feuchtegehaltes - Teil 2: Automatisches Wärmeschrankverfahren (ISO 712-2:2024)

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EUROPEAN COMMITTEE FOR STANDARDIZATION  
COMITÉ EUROPÉEN DE NORMALISATION  
EUROPÄISCHES KOMITEE FÜR NORMUNG

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## European foreword

This document (EN ISO 712-2:2024) has been prepared by Technical Committee ISO/TC 34 "Food products" in collaboration with Technical Committee CEN/TC 338 "Cereal and cereal products" the secretariat of which is held by AFNOR.

This European Standard shall be given the status of a national standard, either by publication of an identical text or by endorsement, at the latest by March 2025, and conflicting national standards shall be withdrawn at the latest by March 2025.

Attention is drawn to the possibility that some of the elements of this document may be the subject of patent rights. CEN shall not be held responsible for identifying any or all such patent rights.

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According to the CEN-CENELEC Internal Regulations, the national standards organizations of the following countries are bound to implement this European Standard: Austria, Belgium, Bulgaria, Croatia, Cyprus, Czech Republic, Denmark, Estonia, Finland, France, Germany, Greece, Hungary, Iceland, Ireland, Italy, Latvia, Lithuania, Luxembourg, Malta, Netherlands, Norway, Poland, Portugal, Republic of North Macedonia, Romania, Serbia, Slovakia, Slovenia, Spain, Sweden, Switzerland, Türkiye and the United Kingdom.

## Endorsement notice

The text of ISO 712-2:2024 has been approved by CEN as EN ISO 712-2:2024 without any modification.

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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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This document was prepared by Technical Committee ISO/TC 34, *Food products*, Subcommittee SC 4, *Cereals and pulses*, in collaboration with the European Committee for Standardization (CEN) Technical Committee CEN/TC 338, *Cereal and cereal products*, in accordance with the Agreement on technical cooperation between ISO and CEN (Vienna Agreement).

A list of all parts in the ISO 712 series can be found on the ISO website.

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# Cereals and cereal products — Determination of moisture content —

## Part 2: Automatic drying oven method

### 1 Scope

This document specifies an automatic method for the reference method (see ISO 712-1) for the determination of moisture content of cereals and cereal products using an automatic drying oven.

This document is applicable to wheat, rice (paddy, husked and milled), barley, millet (*Panicum miliaceum*), rye, oats, triticale, sorghum in the form of grains, milled grains, semolina and flour.

The method does not apply to maize and pulses.

NOTE For moisture content determination in maize, see ISO 6540, and for pulses, see ISO 24557.

### 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 712-1, *Cereals and cereal products — Determination of moisture content — Part 1: Reference method*

### 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 experienced by a product

Note 1 to entry: The moisture content is determined under the conditions specified in this document.

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

### 4 Principle

A laboratory sample is milled, where necessary, once conditioned. A test portion is automatically dried and weighed by an automatic drying oven at a temperature between 130 °C and 133 °C. Due to the continuous air flow within the drying chamber of the automatic drying oven, the drying process takes considerably less time than in a conventional drying chamber without ventilation.