

Cereals and cereal products - Determination of  
moisture content - Part 1: Reference method (ISO  
712-1:2024)

## EESTI STANDARDI EESSÕNA

## NATIONAL FOREWORD

<p>See Eesti standard EVS-EN ISO 712-1:2024 sisaldab Euroopa standardi EN ISO 712-1:2024 ingliskeelset teksti.</p> <p>Standard on jõustunud sellekohase teate avaldamisega EVS Teatajas.</p> <p>Euroopa standardimisorganisatsioonid on teinud Euroopa standardi rahvuslikele liikmetele kättesaadavaks 25.09.2024.</p> <p>Standard on kättesaadav Eesti Standardimis- ja Akrediteerimiskeskusest.</p>	<p>This Estonian standard EVS-EN ISO 712-1:2024 consists of the English text of the European standard EN ISO 712-1:2024.</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 25.09.2024.</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 712-1

NORME EUROPÉENNE

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Supersedes EN ISO 712:2009

English Version

## Cereals and cereal products - Determination of moisture content - Part 1: Reference method (ISO 712-1:2024)

Céréales et produits céréaliers - Détermination de la teneur en eau - Partie 1: Méthode de référence (ISO 712-1:2024)

Getreide und Getreideerzeugnisse - Bestimmung des Feuchtegehaltes - Teil 1: Referenzverfahren (ISO 712-1:2024)

This European Standard was approved by CEN on 22 September 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 712-1:2024) 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of an identical text or by endorsement, at the latest by March 2025, and conflicting national standards shall be withdrawn at the latest by March 2025.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.

This document supersedes EN ISO 712:2009.

Any feedback and questions on this document should be directed to the users' national standards body/national committee. A complete listing of these bodies can be found on the CEN website.

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## Endorsement notice

The text of ISO 712-1:2024 has been approved by CEN as EN ISO 712-1:2024 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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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 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).

This first edition of ISO 712-1 cancels and replaces ISO 712:2009, of which it constitutes a minor revision. The changes are as follows:

- numeration and change in the title to align with the new ISO 712-2.

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

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).

# Cereals and cereal products — Determination of moisture content —

## Part 1: Reference method

### 1 Scope

This document specifies a routine reference method for the determination of the moisture content of cereals and cereal products.

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

The method is not applicable to maize and pulses.

NOTE For moisture content determination in maize, see ISO 6540<sup>[5]</sup>; and for pulses, see ISO 24557<sup>[Z]</sup>.

### 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 terminological 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

#### true moisture content

mass loss undergone by a product

Note 1 to entry: Moisture content is expressed as a percentage.

### 4 Principle

If necessary, a laboratory sample is ground after conditioning. A test portion is dried at a temperature between 130 °C and 133 °C, under conditions which enable a result to be obtained which corresponds to that obtained by the absolute method described in [Annex B](#).

### 5 Apparatus

5.1 **Analytical balance**, capable of weighing to an accuracy of  $\pm 0,001$  g.