
**Cereals, pulses and by-products —
Determination of ash yield by incineration**

*Céréales, légumineuses et produits dérivés — Dosage du taux de
cendres par incinération*



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ISO copyright office
Case postale 56 • CH-1211 Geneva 20
Tel. + 41 22 749 01 11
Fax + 41 22 749 09 47
E-mail copyright@iso.org
Web www.iso.org

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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.

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The main task of technical committees is to prepare International Standards. Draft International Standards adopted by the technical committees are circulated to the member bodies for voting. Publication as an International Standard requires approval by at least 75 % of the member bodies casting a vote.

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

ISO 2171 was prepared by Technical Committee ISO/TC 34, *Food products*, Subcommittee SC 4, *Cereals and pulses*.

This fourth edition cancels and replaces the third edition (ISO 2171:1993), which has been technically revised.

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Cereals, pulses and by-products — Determination of ash yield by incineration

1 Scope

This International Standard specifies a method for determining the ash yielded by cereals, pulses and their milled products intended for human consumption. The source materials covered are:

- a) grains of cereals;
- b) flours and semolinas;
- c) milled products (bran and high bran content products, sharps);
- d) mixed cereal flours (mixes);
- e) cereal by-products other than milled products; and
- f) pulses and their by-products.

This International Standard is not applicable to starches and starch derivatives (see ISO 3593), to products intended for animal feeding stuffs (see ISO 5984), or to seeds.

2 Normative references

The following referenced documents are indispensable for the application 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, *Cereals and cereal products — Determination of moisture content — Routine reference method*

ISO 6540, *Maize — Determination of moisture content (on milled grains and on whole grains)*

ISO 24557:—¹⁾, *Pulses — Determination of moisture content — Air-oven method*

3 Terms and definitions

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

3.1 ash

incombustible residue obtained after incineration according to the method given in this International Standard

1) To be published.