
**Food products — Checking the
performance of moisture meters in use —**

Part 1:

Moisture meters for cereals

*Produits alimentaires — Vérification des humidimètres en service —
Partie 1: Humidimètres pour céréales*



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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

Published in Switzerland

Foreword

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International Standards are drafted in accordance with the rules given in the ISO/IEC Directives, Part 2.

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 7700-1 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 7700-1:1984), which has been technically revised.

ISO 7700 consists of the following parts, under the general title *Food products — Checking the performance of moisture meters in use*:

- *Part 1: Moisture meters for cereals*
- *Part 2: Moisture meters for oilseeds*

Introduction

The calibration of moisture meters may, for stable samples and under ideal measuring conditions, prove entirely satisfactory. On the other hand, the results obtained with the same moisture meter can be affected by many variables including: cereal variety, cultivation, ripeness, humidity, temperature, harvesting, transport and level of impurities, particularly for cereals received with high moisture contents.

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Food products — Checking the performance of moisture meters in use —

Part 1: Moisture meters for cereals

1 Scope

This part of ISO 7700 specifies a method of checking the performance of moisture meters in service for measuring the moisture content of cereal grains.

This part of ISO 7700 is not applicable for pattern approval, nor for the initial calibration of moisture meters.

The results of the checking described in this part of ISO 7700 are used to decide whether to perform a revision or a repair of the moisture meter.

NOTE For built and pattern approval specifications, see OIML Recommendation 59^[1].

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 5223, *Test sieves for cereals*

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

3 Terms and definitions

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

3.1

moisture content

moisture mass fraction

loss in mass undergone by the product under the experimental conditions specified in either ISO 712 or ISO 6540

NOTE Moisture content is expressed as a percentage mass fraction [the format “% (m/m)” is deprecated].