

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

ICS 67.060

National foreword

This British Standard is the UK implementation of EN ISO 2171:2010. It is identical to ISO 2171:2007. It supersedes BS ISO 2171:2007 which is withdrawn.

The UK participation in its preparation was entrusted to Technical Committee AW/4, Cereals and pulses.

A list of organizations represented on this committee can be obtained on request to its secretary.

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Date	Comments
30 June 2010	This corrigendum renumbers BS ISO 2171:2007 as BS EN ISO 2171:2010

English Version

Cereals, pulses and by-products - Determination of ash yield by incineration (ISO 2171:2007)

Céréales, légumineuses et produits dérivés - Dosage du taux de cendres par incinération (ISO 2171:2007)

Getreide, Hülsenfrüchte und Nebenprodukte - Bestimmung des Aschegehalts durch Verbrennung (ISO 2171:2007)

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Foreword

The text of ISO 2171:2007 has been prepared by Technical Committee ISO/TC 34 “Food products” of the International Organization for Standardization (ISO) and has been taken over as EN ISO 2171:2010 by 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of an identical text or by endorsement, at the latest by October 2010, and conflicting national standards shall be withdrawn at the latest by October 2010.

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Endorsement notice

The text of ISO 2171:2007 has been approved by CEN as a EN ISO 2171:2010 without any modification.

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