



International
Standard

ISO 712-2

**Cereals and cereal products —
Determination of moisture
content —**

**Part 2:
Automatic drying oven method**

*Céréales et produits céréaliers — Détermination de la teneur
en eau —*

Partie 2: Méthode par séchage en étuve automatique

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Contents

Page

Foreword	iv
1 Scope	1
2 Normative references	1
3 Terms and definitions	1
4 Principle	1
5 Apparatus	2
6 Sampling	2
7 Preparation of the test sample	2
7.1 Products not requiring grinding	2
7.2 Products requiring grinding	3
7.2.1 General	3
7.2.2 Grinding	3
8 Procedure	3
8.1 Number of determinations	3
8.2 Test portion	3
8.3 Drying	3
8.4 Weighing	4
9 Calculation of moisture content	4
10 Precision	4
10.1 Interlaboratory test	4
10.2 Repeatability	4
10.3 Reproducibility	4
10.4 Uncertainty	5
10.5 Comparison of two groups of measurements in one laboratory	5
10.6 Comparison of two groups of measurements in two laboratories	5
11 Test report	5
Annex A (informative) Results of interlaboratory test	6
Bibliography	8

Foreword

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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).

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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).

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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.