



INTERNATIONAL ORGANIZATION FOR STANDARDIZATION

ISO RECOMMENDATION R 712

CEREALS AND CEREAL PRODUCTS

DETERMINATION OF MOISTURE CONTENT

(Routine method)

1st EDITION
April 1968

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BRIEF HISTORY

The ISO Recommendation R 712, *Cereals and cereal products – Determination of moisture content. (Routine method)*, was drawn up by Technical Committee ISO/TC 34, *Agricultural food products*, the Secretariat of which is held by the Magyar Szabványügyi Hivatal (MSZH).

Work on this question by the Technical Committee began in 1963 and led, in 1965, to the adoption of a Draft ISO Recommendation.

In March 1966, this Draft ISO Recommendation (No. 909) was circulated to all the ISO Member Bodies for enquiry. It was approved, subject to a few modifications of an editorial nature, by the following Member Bodies :

Australia	Hungary	Romania
Belgium	India	South Africa,
Bulgaria	Iran	Rep. of
Chile	Israel	U.A.R.
Colombia	Netherlands	United Kingdom
Czechoslovakia	New Zealand	U.S.S.R.
Finland	Normay	Yugoslavia
France	Poland	
Germany	Portugal	

One Member Body opposed the approval of the Draft :

Ireland

The Draft ISO Recommendation was then submitted by correspondence to the ISO Council which decided, in April 1968, to accept it as an ISO RECOMMENDATION.

CEREALS AND CEREAL PRODUCTS

DETERMINATION OF MOISTURE CONTENT

(Routine method)

1. SCOPE

- 1.1 This ISO Recommendation describes a routine method for the determination of the moisture content of cereals and cereal products. *

1.2 Field of application

This method is applicable in particular to wheat, rice (dehulled paddy) and barley, in the state of grain, milled grain, semolina and flour.

The results are not regarded as satisfactory if the method is applied to malting barley.

NOTE. — For simplicity, in the following sections the term *product* is used to designate either a cereal or a cereal product.

2. DEFINITION

The *moisture content* is defined as the loss in mass, expressed as a percentage of the mass of the original sample, undergone by the product under the conditions specified in this ISO Recommendation.

3. PRINCIPLE

Determination of the loss in mass of the test portion by drying at a temperature of 130 to 133 °C, under strictly defined conditions which enable a result to be obtained in agreement with the result obtained by the basic reference method (ISO Recommendation R 711, *Cereals and cereal products — Determination of moisture content (Basic reference method)*).

4. APPARATUS

- 4.1 *Analytical balance.*

- This ISO Recommendation does not override methods prescribed by recognized trade associations for use in contracts under their auspices.