

ISO

INTERNATIONAL ORGANIZATION FOR STANDARDIZATION

ISO RECOMMENDATION R 939

SPICES AND CONDIMENTS

DETERMINATION OF MOISTURE CONTENT
(ENTRAINMENT METHOD)

1st EDITION
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BRIEF HISTORY

The ISO Recommendation R 939, *Spices and condiments – Determination of moisture content (Entrainment 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 led, in 1966, to the adoption of a Draft ISO Recommendation.

In January 1967, this Draft ISO Recommendation (No. 1200) 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	Greece	Romania
Brazil	Hungary	South Africa, Rep. of
Bulgaria	India	Thailand
Chile	Iran	Turkey
Colombia	Israel	U.A.R.
Czechoslovakia	Korea, Rep. of	United Kingdom
France	Poland	U.S.S.R.
Germany	Portugal	Yugoslavia

One Member Body opposed the approval of the Draft :

Netherlands

The Draft ISO Recommendation was then submitted by correspondence to the ISO Council, which decided in January 1969, to accept it as an ISO RECOMMENDATION.

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INTRODUCTION

This ISO Recommendation is applicable to most spices and condiments. In view of the number and variety of such products, however, it may be necessary in particular cases to modify the method or even to choose a more suitable method.

Such modifications or other methods will be indicated in the ISO Recommendations giving specifications for the spices and condiments in question.

NOTE. — The method described in this ISO Recommendation is under review, and a new method may be proposed later.

1. SCOPE

This ISO Recommendation describes a method for the determination of the moisture content of spices and condiments.

2. DEFINITION

By *moisture content* is meant the quantity of water, expressed as a percentage by mass, distilled and collected in accordance with the method described.

3. PRINCIPLE

Determination of the amount of water carried over by distillation, with the aid of an organic liquid not miscible with water, and collected in a graduated tube.

4. REAGENT

Toluene. Saturate the toluene by shaking with a small quantity of water and distil. Use the distillate for moisture determination.

NOTE. — Different solvents are used for the moisture determination. Unless otherwise specified in an individual material specification, toluene should be the solvent used for this determination.