

საქართველოს სტანდარტი

სსკ: 67.260

სიმინდი - ტენშემცველობის განსაზღვრა (დაფქვილ მარცვლებსა და მთლიან მარცვლებში)

სსტ ისო 6540:2021/2021

საინფორმაციო მონაცემები

1 მიღებულია და დაშვებულია სამოქმედოდ: სსიპ-საქართველოს სტანდარტებისა და მეტროლოგიის ეროვნული სააგენტოს გენერალური დირექტორის 17/12/2021 წლის № 77 განკარგულებით

2 მიღებულია „თავფურცლის“ თარგმნის მეთოდით: სტანდარტიზაციის საერთაშორისო ორგანიზაციის (ისო) სტანდარტი ისო 6540:2021 „, სიმინდი - ტენშემცველობის განსაზღვრა (დაფქვილ მარცვლებსა და მთლიან მარცვლებში)“

3 პირველად

4 რეგისტრირებულია: სსიპ-საქართველოს სტანდარტებისა და მეტროლოგიის ეროვნული სააგენტოს რეესტრში: 17/12/2021 წლის №268-1.3-021773

წინამდებარე სტანდარტის ნებისმიერი ფორმით გავრცელება სააგენტოს ნებართვის გარეშე აკრძალულია

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

*Maïs — Détermination de la teneur en eau (sur grains broyés et sur
grains entiers)*





COPYRIGHT PROTECTED DOCUMENT

© ISO 2021

All rights reserved. Unless otherwise specified, or required in the context of its implementation, no part of this publication may be reproduced or utilized otherwise in any form or by any means, electronic or mechanical, including photocopying, or posting on the internet or an intranet, without prior written permission. Permission can be requested from either ISO at the address below or ISO's member body in the country of the requester.

ISO copyright office
CP 401 • Ch. de Blandonnet 8
CH-1214 Vernier, Geneva
Phone: +41 22 749 01 11
Email: copyright@iso.org
Website: www.iso.org

Published in Switzerland

Contents

Page

Foreword	iv
Introduction	v
1 Scope	1
2 Normative references	1
3 Terms and definitions	1
4 Reference method	1
4.1 Principle	1
4.2 Apparatus	1
4.3 Sampling	2
4.4 Preparation of the test sample	2
4.4.1 Products not requiring to be ground	2
4.4.2 Products requiring to be ground	3
4.5 Procedure	3
4.5.1 Number of determinations	3
4.5.2 Test portion	3
4.5.3 Drying	4
4.5.4 Weighing	4
4.6 Expression of results	4
4.7 Precision	5
4.7.1 Interlaboratory test	5
4.7.2 Repeatability	5
4.7.3 Reproducibility	5
4.7.4 Comparison of two groups of measurements in a laboratory	5
4.7.5 Comparison of two groups of measurements in two laboratories	5
4.7.6 Uncertainty	6
4.7.7 Comparison with the absolute method	6
4.8 Notes on procedure	6
4.9 Test report	6
5 Routine method on whole grains	7
5.1 Principle	7
5.2 Apparatus	8
5.3 Sampling	8
5.4 Procedure	8
5.4.1 Test portion	8
5.4.2 Drying	8
5.4.3 Number of determinations	8
5.5 Expression of results	9
5.5.1 Method of calculation and formulae	9
5.5.2 Repeatability	9
5.5.3 Reproducibility	9
5.5.4 Comparison of two groups of measurements in a laboratory	9
5.5.5 Comparison of two groups of measurements in two laboratories	10
5.5.6 Application of fidelity limits	10
5.6 Remark	10
5.7 Test report	10
Annex A (informative) Absolute method	11
Annex B (informative) Interlaboratory test results	18
Annex C (informative) Application of fidelity data for the whole grains method	24
Bibliography	25

Foreword

ISO (the International Organization for Standardization) is a worldwide federation of national standards bodies (ISO member bodies). The work of preparing International Standards is normally carried out through ISO technical committees. Each member body interested in a subject for which a technical committee has been established has the right to be represented on that committee. International organizations, governmental and non-governmental, in liaison with ISO, also take part in the work. ISO collaborates closely with the International Electrotechnical Commission (IEC) on all matters of electrotechnical standardization.

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 documents 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).

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. Details of any patent rights identified during the development of the document will be in the Introduction and/or on the ISO list of patent declarations received (see www.iso.org/patents).

Any trade name used in this document is information given for the convenience of users and does not constitute an endorsement.

For an explanation of the voluntary nature of standards, the meaning of ISO specific terms and expressions related to conformity assessment, as well as information about ISO's adherence to the World Trade Organization (WTO) principles in the Technical Barriers to Trade (TBT), see www.iso.org/iso/foreword.html.

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).

This second edition cancels and replaces the first edition (ISO 6540:1980), which has been technically revised. The main changes compared with the previous edition are as follows:

- Clauses 7 to 10 and 17 to 20 (now [4.5](#) to [4.9](#) and [5.4](#) to [5.7](#)) and the annexes have been revised.

Any feedback or questions on this document should be directed to the user's national standards body. A complete listing of these bodies can be found at www.iso.org/members.html.

Introduction

The basic reference method and the routine reference method relating to cereals (see ISO 712) are only applicable to other cereals than maize and cereal products. Therefore, this document has been developed to specify the two methods for maize on the basis of research works published in 1979^[4].

The basic reference method for maize, which is called the “absolute method”, requires special equipment and experienced personnel, and can only be applied in specialized laboratories.

Due to the very high moisture content that can be present in samples of maize (sometimes greater than a mass fraction of 40 %) and because of the size and texture of the grains, the determination of the moisture in maize raises problems with regard to its grinding and pre-drying.

Consequently, to allow the pre-drying and grinding to be avoided, this document also describes a routine method for whole grains, which is easier to use and allows working in series. Its response time is longer but the workload is lower, because of the absence of grinding. However, this practical whole grain method has a positive bias of about a mass fraction of 0,30 % compared to the reference method.