

# Obilniny a výrobky z obilnín Stanovenie obsahu vody Časť 2: Metóda automatického sušenia v sušiarni (ISO 712-2: 2024)

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Cereals and cereal products - Determination of moisture content - Part 2: Automatic drying oven method (ISO 712-2:2024)

Táto norma obsahuje anglickú verziu európskej normy. This standard includes the English version of the European Standard.

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# Cereals and cereal products - Determination of moisture content - Part 2: Automatic drying oven method (ISO 712-2:2024)

Céréales et produits céréaliers - Détermination de la teneur en eau - Partie 2: Méthode par séchage en étuve automatique (ISO 712-2:2024) Getreide und Getreideerzeugnisse - Bestimmung des Feuchtegehaltes - Teil 2: Automatisches Wärmeschrankverfahren (ISO 712-2:2024)

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# EN ISO 712-2:2024 (E)

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EN ISO 712-2:2024 (E)

# **European foreword**

This document (EN ISO 712-2:2024) has been prepared by Technical Committee ISO/TC 34 "Food products" in collaboration with 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of an identical text or by endorsement, at the latest by March 2025, and conflicting national standards shall be withdrawn at the latest by March 2025.

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# 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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### 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 <a href="https://www.iso.org/directives">www.iso.org/directives</a>).

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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).

A list of all parts in the ISO 712 series can be found on the ISO website.

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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

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