

This is a preview of "BS ISO 18787:2017". [Click here to purchase the full version from the ANSI store.](#)



BSI Standards Publication

Foodstuffs — Determination of water activity

This is a preview of "BS ISO 18787:2017". [Click here to purchase the full version from the ANSI store.](#)

National foreword

This British Standard is the UK implementation of ISO 18787:2017. It supersedes BS ISO 21807:2004, which is withdrawn.

The UK participation in its preparation was entrusted to Technical Committee AW/34, Food Technical Committee Chairmen.

A list of organizations represented on this committee can be obtained on request to its committee manager.

Contractual and legal considerations

This publication has been prepared in good faith, however no representation, warranty, assurance or undertaking (express or implied) is or will be made, and no responsibility or liability is or will be accepted by BSI in relation to the adequacy, accuracy, completeness or reasonableness of this publication. All and any such responsibility and liability is expressly disclaimed to the full extent permitted by the law.

This publication is provided as is, and is to be used at the recipient's own risk.

The recipient is advised to consider seeking professional guidance with respect to its use of this publication.

This publication is not intended to constitute a contract. Users are responsible for its correct application.

© The British Standards Institution 2021
Published by BSI Standards Limited 2021

ISBN 978 0 539 20016 4

ICS 67.050

Compliance with a British Standard cannot confer immunity from legal obligations.

This British Standard was published under the authority of the Standards Policy and Strategy Committee on 31 January 2018.

Amendments/corrigenda issued since publication

Date	Text affected
30 November 2021	Correction to supersession details in national foreword

This is a preview of "BS ISO 18787:2017". [Click here to purchase the full version from the ANSI store.](#)

First edition
2017-11-30

Foodstuffs — Determination of water activity

*Produits agricoles et alimentaires — Détermination de
l'activité de l'eau*



Reference number
ISO 18787:2017(E)

© ISO 2017

This is a preview of "BS ISO 18787:2017". [Click here to purchase the full version from the ANSI store.](#)



COPYRIGHT PROTECTED DOCUMENT

© ISO 2017, Published in Switzerland

All rights reserved. Unless otherwise specified, 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
Ch. de Blandonnet 8 • CP 401
CH-1214 Vernier, Geneva, Switzerland
Tel. +41 22 749 01 11
Fax +41 22 749 09 47
copyright@iso.org
www.iso.org

This is a preview of "BS ISO 18787:2017". [Click here to purchase the full version from the ANSI store.](#)

Contents

Page

Foreword	iv
1 Scope	1
2 Normative references	1
3 Terms and definitions	1
4 Measurement principles	2
5 Apparatus	2
5.1 Water activity measurement apparatus.....	2
6 Reagents	3
6.1 Salts.....	3
6.2 Standard solutions.....	3
7 Sampling	3
8 Procedure	4
8.1 Sample preservation.....	4
8.2 Sample preparation.....	4
8.3 Test portion.....	4
8.4 Storage before measurement (optional).....	4
8.5 Measurement.....	5
8.6 Calibration, adjustment and verification.....	5
9 Calculation and expression of results	5
10 Precision	6
10.1 Repeatability.....	6
10.2 Reproducibility.....	6
11 Test report	6
Annex A (normative) Water activity of saturated salt solutions at 25 °C	7
Annex B (informative) Interlaboratory studies	8
Bibliography	9

This is a preview of "BS ISO 18787:2017". [Click here to purchase the full version from the ANSI store.](#)

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 on 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 the following URL: www.iso.org/iso/foreword.html.

This document was prepared by Technical Committee ISO/TC 34, *Food products*.

This is a preview of "BS ISO 18787:2017". [Click here to purchase the full version from the ANSI store.](#)

Foodstuffs — Determination of water activity

WARNING — The use of this document may involve the use of hazardous materials, operations and equipment. This document does not purport to address all the safety risks associated with its use. It is the responsibility of the user of this document to establish appropriate safety and health practices.

1 Scope

This document establishes basic principles and specifies requirements for the methods of determining water activity (a_w) of food products for human consumption and animal feed within a measurement range of 0 to 1.

The measurement principles are based on the dew-point measurement or on the determination of the change in electrical conductivity of an electrolyte or in the permittivity of a polymer.

The method does not apply to products stored below their freezing point (equivalent to the temperature at which ice crystals appear in the product), neither to products corresponding to a water-in-fat emulsion, nor to crystal products such as sugars, salt or minerals.

For products containing volatile compounds, such as alcohols, specific equipment adaptations may be necessary to apply the method.

The results of the interlaboratory studies that were carried out are given in [Annex B](#).

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 3696, *Water for analytical laboratory use — Specification and test methods*

3 Terms and definitions

For the purposes of this document, the following terms and definitions apply.

ISO and IEC maintain terminological databases for use in standardization at the following addresses:

- IEC Electropedia: available at <http://www.electropedia.org/>
- ISO Online browsing platform: available at <https://www.iso.org/obp>

3.1 water activity

a_w
ratio of the partial water-vapour pressure in equilibrium with the product analysed to the water-vapour saturation pressure in equilibrium with pure water at the same temperature

$$a_w = \frac{pF(T)}{P_S(T)}$$

where