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2007-05-15

Green coffee — Defect reference chart

Café vert — Table de référence des défauts



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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.

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ISO 10470 was prepared by Technical Committee ISO/TC 34, *Food products*, Subcommittee SC 15, *Coffee*.

This second edition cancels and replaces the first edition (ISO 10470:1993), which has been technically revised. Compared to the previous edition, the presentation has been simplified.

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This corrected version of ISO 10470:2004 incorporates the following corrections:

- in 4.9, the value for the loss of mass for spongy beans has been changed to 0,5;
- in Annex B, the values for loss of mass for spongy beans have been corrected to 0,5 and 1,5.