Cocoa beans — Sampling

Fèves de cacao — Échantillonnage
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Foreword

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This second edition cancels and replaces the first edition (ISO 2292:1973), which has been technically revised.
Introduction

The objective of sampling is to obtain a properly representative sample of a quantity of cocoa beans for the purpose of examination and analysis.

Correct sampling is a difficult operation that requires careful attention and planning as to how a representative sample can be drawn from a quantity of goods presented for sampling. It takes into account the existence of any prevailing constraints or conditions that may create complications for sampling.

The procedures described in this document are recognized as good practice to be followed whenever practicable. It is recognized that it is difficult to lay down a set procedure to be followed in every case and that particular circumstances may require some modification of the method adopted.