International Standard



INTERNATIONAL ORGANIZATION FOR STANDARDIZATION MEXACHAPODHAR OPPAHUSALUUR TO CTAHDAPTUSALUUNOORGANISATION INTERNATIONALE DE NORMALISATION

# 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)

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### Foreword

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Draft International Standards adopted by the technical committees are circulated to the member bodies for approval before their acceptance as International Standards by the ISO Council.

International Standard ISO 6540 was developed by Technical Committee ISO/TC 34, *Agricultural food products*, and was circulated to the member bodies in December 1978.

It has been approved by the member bodies of the following countries :

Australia Brazil Bulgaria Chile Cyprus Czechoslovakia Egypt, Arab Rep. of Ethiopia France Hungary India Israel Kenya Korea, Rep. of Malaysia Mexico Netherlands New Zealand Poland Portugal Romania South Africa, Rep. of Spain Thailand Turkey United Kingdom USSR Yugoslavia

The member bodies of the following countries expressed disapproval of the document on technical grounds :

Canada Ireland USA

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#### 0 Introduction

The basic reference method and the routine reference method relating to cereals (ISO 711 and ISO 712) are only applicable to maize with a number of amendments. This is why it has been considered advisable to reproduce the whole of these two methods, amended for application to the case of maize.

The basic reference method, for maize, which is called the absolute method in this case, requires special equipment and experienced personnel, and can only be applied in specialized laboratories. Because of the very high moisture content which may be present in samples of maize [sometimes greater than 40 % (m/m)] and because of the size and texture of the grains, the determination of the moisture in maize raises problems with regard to its pre-drying and grinding.

Consequently, to allow the pre-drying and grinding to be avoided, this International Standard also describes a routine method for whole grain which is easier to use and allows working in series.