



ISO 6673

**Green coffee — Determination of
loss in mass at 105 °C**

Café vert — Détermination de la perte de masse à 105 °C

**Third edition
2025-11**



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ISO copyright office
CP 401 • Ch. de Blandonnet 8
CH-1214 Vernier, Geneva
Phone: +41 22 749 01 11
Email: copyright@iso.org
Website: www.iso.org

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

This third edition cancels and replaces the second edition (ISO 6673:2003), which has been technically revised.

The main changes are as follows:

- the number of determinations to be carried out on the same test sample has been changed;
- [Clause 9](#) on uncertainty been added;
- the renumbered [Clause 11](#) for the test report has been updated.

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