



**SLOVENSKI STANDARD**  
**SIST ISO 7532:1995**

**01-december-1995**

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**Instant kava - Analiza velikosti**

Instant coffee -- Size analysis

Café soluble -- Analyse granulométrique

**Ta slovenski standard je istoveten z: ISO 7532:1985**

[SIST ISO 7532:1995](https://standards.iteh.ai/catalog/standards/sist/d92fe68f-b3cd-4fb3-b26f-b3736954b9f8/sist-iso-7532-1995)

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**ICS:**

67.140.20      Kava in kavni nadomestki      Coffee and coffee substitutes

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**en**

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# International Standard



# 7532

INTERNATIONAL ORGANIZATION FOR STANDARDIZATION • МЕЖДУНАРОДНАЯ ОРГАНИЗАЦИЯ ПО СТАНДАРТИЗАЦИИ • ORGANISATION INTERNATIONALE DE NORMALISATION

## Instant coffee — Size analysis

*Café soluble — Analyse granulométrique*

First edition — 1985-11-01

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Ref. No. ISO 7532-1985 (E)

Descriptors : agricultural products, coffee, tests, grain size analysis, sieve analysis.

## 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.

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. They are approved in accordance with ISO procedures requiring at least 75 % approval by the member bodies voting.

International Standard ISO 7532 was prepared by Technical Committee ISO/TC 34, *Agricultural food products*.

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# Instant coffee — Size analysis

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### 1 Scope and field of application

This International Standard specifies a method for the determination of the particle size (screen) analysis of instant coffee, by manual or mechanical sieving, using test sieves.

### 2 References

ISO 2591, *Test sieving*.

ISO 3310/1, *Test sieves — Technical requirements and testing — Part 1: Test sieves of metal wire cloth*.

ISO 3509, *Coffee and its products — Vocabulary*.

ISO 6670, *Instant coffee in cases with liners — Sampling*.

### 3 Definitions

For the purpose of this International Standard, the definitions of ISO 3509 apply.

### 4 Principle

Separation of a test portion into fractions according to particle size, by manual or mechanical sieving, and expression of results as percentages by mass.

### 5 Apparatus

Usual laboratory apparatus, and in particular

**5.1 Nest of test sieves**, of diameter 200 mm, conforming to ISO 2591 and ISO 3310/1, together with a cover lid and receptacle pan. These sieves should be taken from one of the two series shown in the table, preferably the R 20/3 series.

Table — Nominal sizes of openings

R 20/3 series µm	Selected sizes from the R 40/3 series µm
4 000	3 350
2 800	2 360
2 000	1 700
1 400	1 180
1 000	850
710	600
500	425
355	300
250	212
180	150
125	

**5.2 Balance**, accurate to 0,1 g.

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**5.3 Brush**, with soft hairs.

**5.4 Mechanical shaker** (as required), reproducing approximately the manual motion described in 7.3.

## 6 Sampling

See ISO 6670.

## 7 Procedure

**WARNING** — On account of the hygroscopic character of instant coffee, the determination should not be carried out in a humid atmosphere, for example higher than 60 % relative humidity. The use of an effective dehumidification unit is therefore recommended.

### 7.1 Choice of sieves

In the case of spray-dried instant coffee, choose a nest of four or five sieves from those with smaller sizes of openings, preferably in the R 20/3 series or the selected sizes from the R 40/3 series (see the table).

In the case of freeze-dried or agglomerated instant coffee, choose a nest of four or five sieves from those with larger sizes of openings, preferably in the R 20/3 series or the selected sizes from the R 40/3 series (see the table).

Nest the sieves and place the receptacle pan under the sieve having the smallest size of openings.

### 7.2 Test portion

Weigh, to the nearest 0,1 g, approximately 100 g of the laboratory sample.

### 7.3 Sieving and weighing

Pour the test portion (7.2) uniformly on the top sieve, and place the cover lid in position.

Agitate using both hands for 5 min, effecting a horizontal movement of amplitude 70 mm at a rate of 120 times per minute (60 times to and fro).

It is also possible to use a mechanical shaker (5.4) reproducing approximately the movement described.

Separate the sieves one after the other, taking care, with the aid of a brush, to recover the instant coffee adhering to the underside of each mesh by transferring it to the coffee retained on the sieve (or pan) below.

Subsequently weigh, to the nearest 0,1 g, the fraction remaining on each sieve used, and in the receptacle pan.

### 7.4 Number of determinations

Carry out at least two determinations on test portions of 100 g, taken from the same laboratory sample.

## 8 Expression of results

**8.1** For each test, express the result as a percentage by mass, in the following manner:

- ON (oversize or residue) (for each of the sieves used in the test) . . . % (m/m)
- THROUGH (undersize or fines) (for the sieve of smallest aperture size used, into the receptacle pan) . . . % (m/m)

**8.2** For each test, the total of the percentages shall be  $100 \pm 1\%$ ; if not, repeat the entire procedure using new test portions.

**8.3** Take as the result, for each sieve and for the receptacle pan, the mean of the results of the determinations (7.4), and express as indicated previously, provided that the condition of 8.2 is fulfilled.

**8.4** It is also useful to plot a graph of cumulative results as a function of the size of openings in order to determine the size of openings corresponding to a cumulative percentage of 50 %.

## 9 Test report

The test report shall show the method, the mode of sieving (manual or mechanical), indicating in the last case the type of equipment used, and the results obtained. It shall also mention all the operating details not specified in this International Standard, or regarded as optional, as well as any incidents that may have influenced the result.

The report shall give all the information necessary for the complete identification of the sample.