



SLOVENSKI STANDARD

SIST ISO 7534:1995

01-december-1995

Instant kava - Določanje vsebnosti netopnih snovi

Instant coffee -- Determination of insoluble matter content

Café soluble -- Détermination des matières insolubles

Ta slovenski standard je istoveten z: **ISO 7534:1985**

[SIST ISO 7534:1995](https://standards.iteh.ai/catalog/standards/sist/17daa5d8-f6e3-42b1-8b34-c9143ae1034e/sist-iso-7534-1995)

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ICS:

67.140.20 Kava in kavni nadomestki Coffee and coffee substitutes

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International Standard



7534

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

Instant coffee — Determination of insoluble matter content

Café soluble — Détermination des matières insolubles

First edition — 1985-11-01

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UDC 663.938 : 513.868

Ref. No. ISO 7534-1985 (E)

Descriptors : agricultural products, coffee, tests, determination of content, insoluble matter, apparatus.

Price based on 3 pages

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 7534 was prepared by Technical Committee ISO/TC 34, *Agricultural food products*.

Users should note that all International Standards undergo revision from time to time and that any reference made herein to any other International Standard implies its latest edition, unless otherwise stated.

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Instant coffee — Determination of insoluble matter content

1 Scope and field of application

This International Standard specifies a method for the determination of the insoluble matter content of instant coffee.

The method is most suitable for use for insoluble matter contents of the order of, or above, 500 mg/kg.

2 Reference

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

3 Definition

insoluble matter (in instant coffee) : Matter present in a solution prepared according to this International Standard, the particles of which are retained on a filtering disc having 100 µm square openings.

NOTE — This size of openings is a compromise between that used in coffee machines and the need to avoid the retention, with the insoluble matter, of substances having a desirable effect on the mouth-feel of the beverage.

4 Principle

Dissolution of instant coffee in water, filtration through a filtering disc having 100 µm square openings, and gravimetric determination of the matter retained.

5 Apparatus and materials

Ordinary laboratory apparatus, and in particular :

5.1 Filtration apparatus, according to the figure, consisting of the following parts.

5.1.1 Metal filtering disc, comprising a high precision sieve of diameter 29 mm, of nickel, electroformed, having 100 µm square openings, mounted on a supporting grid with round holes, having a solid rim about 3 mm wide and 70 µm thick.

5.1.2 Cup, of borosilicate glass, with screw joint.

5.1.3 Tulip, of borosilicate glass, with screw joint.

5.1.4 Flange, for heading joint.

5.1.5 Sealing rings.

5.2 Tweezers.

5.3 Electric oven, capable of being maintained at $103 \pm 2^\circ\text{C}$.

5.4 Filter flask and device for the application of a partial vacuum (for example a vacuum pump).

5.5 Glass beads, of diameter about 4 mm.

5.6 Petri dish, of diameter about 60 mm.

5.7 Beaker, of capacity 800 ml.

5.8 Glass rod, with rounded ends.

5.9 Analytical balance.

6 Sampling

See ISO 6670.

7 Procedure

7.1 Preparation of the filtration apparatus

Spread the glass beads (5.5) over the bottom of the Petri dish (5.6). Place the clean filtering disc (5.1.1) in the Petri dish and dry for 30 min in the oven (5.3) at $103 \pm 2^\circ\text{C}$. Cool to room temperature in a desiccator and weigh the disc to the nearest 0,1 mg.

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Set up the filtration apparatus according to the figure and attach it to the filtering flask using a conical rubber joint. Always use the filtering disc with the supporting grid (large holes) down.

7.2 Test portion and preparation of the solution

Into the beaker (5.7), weigh, to the nearest 0,01 g, about 5 g of instant coffee. Add 500 ml of boiling distilled water and stir for 10 to 15 s using the glass rod (5.8).

7.3 Filtration

Pour the solution, as hot as possible, into the filtration apparatus. Leave it to filter.

To facilitate the filtration, pat the top of the cup with the palm of the hand. The use of vacuum will not facilitate the filtration in any way.

Rinse the inside walls of the beaker and the cup with about 200 ml of hot water, so that all particles of insoluble matter can be collected on the filtering disc.

Finally, apply partial vacuum to remove the water retained on the disc.

Carefully dismantle the filtration apparatus in order to draw out the filtering disc without losing any of the insoluble matter.

Place the filtering disc in the Petri dish again and dry it in the oven at 103 ± 2 °C for 30 min. Cool to room temperature in a desiccator and weigh the disc to the nearest 0,1 mg.

8 Expression of results

The insoluble matter content of the sample, expressed as a percentage by mass, is given by the formula

$$\frac{m_2 - m_1}{m_0} \times 100$$

where

m_0 is the mass, in grams, of the test portion (7.2);

m_1 is the mass, in grams, of the filtering disc (7.1);

m_2 is the mass, in grams, of the filtering disc and the insoluble matter (7.3).

9 Test report

The test report shall show the method used and the results obtained. It shall also mention any operating details not specified in this International Standard, or regarded as optional, together with details of any incidents likely to have influenced the results.

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

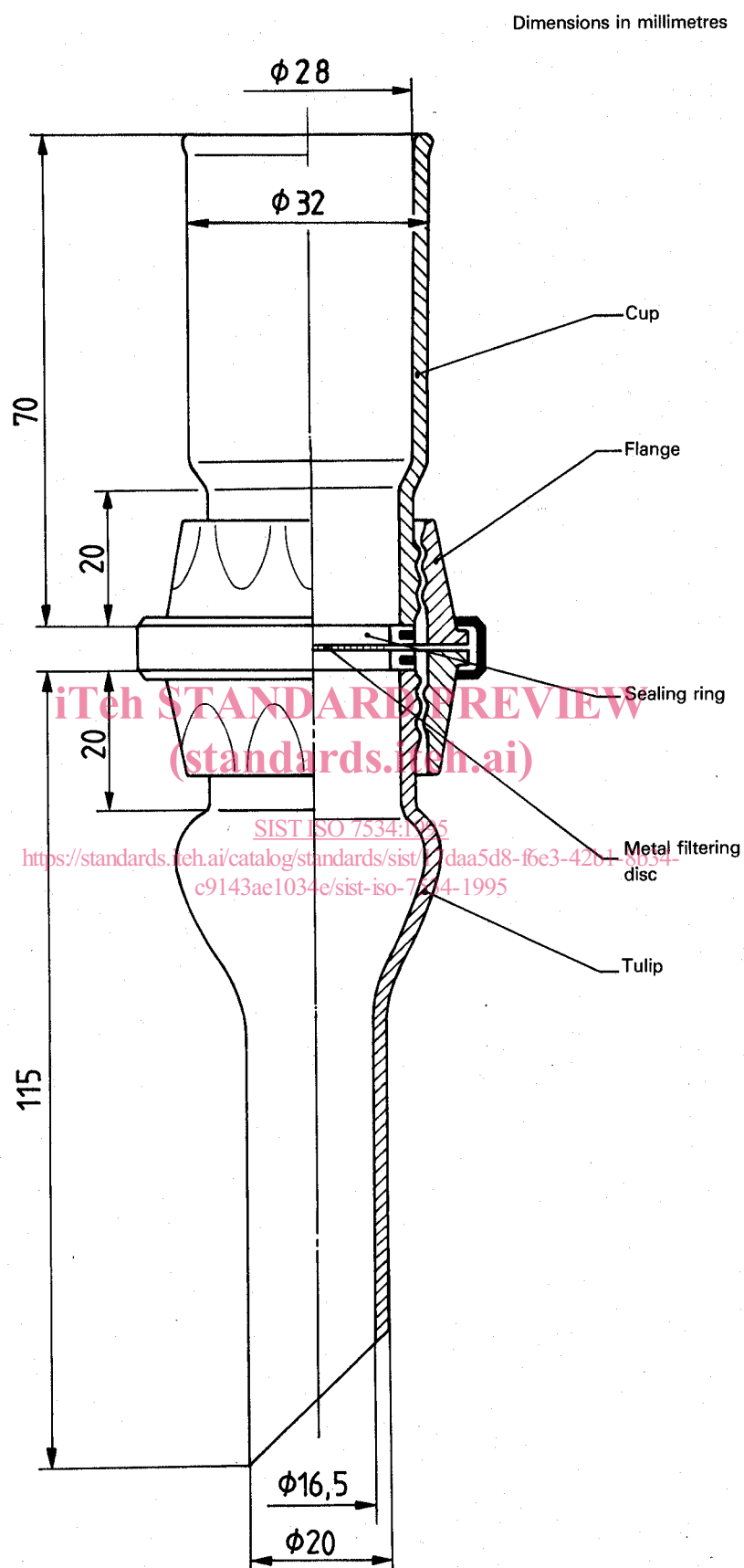


Figure — Filtration apparatus