International Standard



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# Tea – Determination of loss in mass at 103 °C

Thé — Détermination de la perte de masse à 103 °C

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# iTeh STANDARD PREVIEW (standards.iteh.ai)

<u>ISO 1573:1980</u> https://standards.iteh.ai/catalog/standards/sist/dcbe080f-530d-440e-ae18-560b13108ed1/iso-1573-1980

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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 1573 was developed by Technical Committee ISO/TC 34, Agricultural food products. (standards.iteh.ai)

This second edition was submitted directly to the ISO Council, in accordance with clause 5.10.1 of part 1 of the Directives for the technical work of ISO71t cancels and replaces the first edition (i.e. ISO11573-1975); dwhich had been approved by the 0f-530d-440e-ae18-member bodies of the following countries : 560b13108ed1/iso-1573-1980

of

| Australia           | Hungary        | Romania            |
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The member body of the following country had expressed disapproval of the document on technical grounds :

USA

 $\ensuremath{\mathbb{C}}$  International Organization for Standardization, 1980  $\ensuremath{\bullet}$ 

## Tea — Determination of loss in mass at 103 °C

#### 0 Introduction

The loss in mass when tea is heated in air at a temperature near 100 °C is conventionally designated as moisture, the contribution made by small amounts of other volatile constituents being regarded as negligible for practical purposes. In some other International Standards for oven-drying methods, the expression moisture and volatile matter has been used, to take account of the fact that the loss in mass may not be wholly due to moisture. There is an objection to the use of this expression in the case of tea, however, since tea contains volatile compounds which do not contribute appreciably to the loss in mass on heating in air at a temperature near 100 °C but may be removed by other means, for example steam distillation. To 103 °C has been adopted in this International Standard.

## 5 Sampling

Sample the tea in accordance with ISO 1839.

#### Procedure 6

### 6.1 Preparation of weighing bottle

Remove the lid from the weighing bottle (4.1) and heat both for 1 h in the oven (4.2) at 103  $\pm$  2 °C. Cool in the desiccator (4.3). After cooling, fit the lid and weigh to the nearest 0,001 g.

avoid possible confusion, the expression loss in mass at 6.2 Preparation of test sample

ISO 1573:198Thoroughly mix the sample of tea as received.

#### Scope and field oftapplicationeh.ai/catalog/standards/sist/dcbe080f-530d-440e-ae18-1 560b13108ed1/iso-1 67.3 19 Test portion

This International Standard specifies a method for the determination of the loss in mass when tea is heated in air at 103 °C.

#### 2 Reference

ISO 1839, Tea - Sampling.

#### 3 Principle

Heating a test portion of the tea in an oven at 103  $\pm$  2 °C, to constant mass.

#### Apparatus 4

Usual laboratory apparatus, and the following items :

4.1 Weighing bottle, squat form, with airtight lid.

4.2 Constant-temperature oven, capable of being controlled at 103  $\pm$  2 °C.

4.3 Desiccator, containing an efficient desiccant.

4.4 Analytical balance.

Weigh, to the nearest 0,001 g, about 5 g of the test sample into the prepared weighing bottle (6.1).

## 6.4 Determination

Heat the weighing bottle and contents, with the lid removed but alongside the bottle, in the oven (4.2) at 103  $\pm$  2 °C for 6 h. Cool in the desiccator (4.3), fit the lid and weigh. Return the bottle and its lid to the oven and heat again for 1 h, cool in the desiccator, fit the lid, and weigh; repeat these operations, if necessary, until the difference between two successive weighings does not exceed 0,005 g.

If the mass of the test portion increases after repeated heating, calculate the result from the weighing immediately before the mass started to increase.

## 6.5 Number of determinations

Carry out two separate determinations on the same prepared test sample (6.2).

#### Note on drying procedure 7

In general, a single 16 h period in the oven at 103  $\pm$  2 °C gives equivalent results, but it is the responsibility of the analyst to confirm this in each particular case.

## 8 Expression of results

## 8.1 Method of calculation and formula

The loss in mass at 103  $^{\circ}$ C, expressed as a percentage by mass of the sample, is given by the formula

$$(m_0 - m_1) \times \frac{100}{m_0}$$

where

- $m_0$  is the initial mass, in grams, of the test portion;
- $m_1$  is the mass, in grams, of the dried test portion.

Take as the result the arithmetic mean of the two determinations, provided that the requirement for repeatability (see 8.2) is satisfied.

## 8.2 Repeatability

The difference between the results of two determinations, carried out simultaneously or in rapid succession by the same analyst, shall not exceed 0,3 g per 100 g of sample.

## 9 Test report

The test report shall show the method used and the result obtained. It shall also mention any operating details not specified in this International Standard, or regarded as optional, as well as any circumstances that may have influenced the result.

The report shall include all details required for complete identification of the sample.

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