



**SLOVENSKI STANDARD**  
**SIST EN ISO 6540:2021**

**01-maj-2021**

**Nadomešča:**  
**SIST EN ISO 6540:2010**

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**Koruza - Določevanje vlage (v zmletih in celih zrnih) (ISO 6540:2021)**

Maize - Determination of moisture content (on milled grains and on whole grains) (ISO 6540:2021)

Mais - Bestimmung des Feuchtegehalts (von gemahlene[n] und ganzen Körnern) (ISO 6540:2021)

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Maïs - Détermination de la teneur en eau (sur grains broyés et sur grains entiers) (ISO 6540:2021)

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**Ta slovenski standard je istoveten z: EN ISO 6540:2021**

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**ICS:**

67.060      Žita, stročnice in proizvodi iz njih      Cereals, pulses and derived products

**SIST EN ISO 6540:2021**

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EUROPEAN STANDARD  
NORME EUROPÉENNE  
EUROPÄISCHE NORM

**EN ISO 6540**

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ICS 67.060

Supersedes EN ISO 6540:2010

English Version

**Maize - Determination of moisture content (on milled grains and on whole grains) (ISO 6540:2021)**

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This European Standard was approved by CEN on 13 February 2021.

CEN members are bound to comply with the CEN/CENELEC Internal Regulations which stipulate the conditions for giving this European Standard the status of a national standard without any alteration. Up-to-date lists and bibliographical references concerning such national standards may be obtained on application to the CEN-CENELEC Management Centre or to any CEN member.

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EUROPEAN COMMITTEE FOR STANDARDIZATION  
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EUROPÄISCHES KOMITEE FÜR NORMUNG

**CEN-CENELEC Management Centre: Rue de la Science 23, B-1040 Brussels**

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## European foreword

This document (EN ISO 6540:2021) has been prepared by Technical Committee CEN/TC 338 "NA" in collaboration with Technical Committee CEN/TC 338 "Cereal and cereal products" the secretariat of which is held by AFNOR.

This European Standard shall be given the status of a national standard, either by publication of an identical text or by endorsement, at the latest by September 2021, and conflicting national standards shall be withdrawn at the latest by September 2021.

Attention is drawn to the possibility that some of the elements of this document may be the subject of patent rights. CEN shall not be held responsible for identifying any or all such patent rights.

This document supersedes EN ISO 6540:2010.

According to the CEN-CENELEC Internal Regulations, the national standards organizations of the following countries are bound to implement this European Standard: Austria, Belgium, Bulgaria, Croatia, Cyprus, Czech Republic, Denmark, Estonia, Finland, France, Germany, Greece, Hungary, Iceland, Ireland, Italy, Latvia, Lithuania, Luxembourg, Malta, Netherlands, Norway, Poland, Portugal, Republic of North Macedonia, Romania, Serbia, Slovakia, Slovenia, Spain, Sweden, Switzerland, Turkey and the United Kingdom.

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INTERNATIONAL  
STANDARD

ISO  
6540

Second edition  
2021-02

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**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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CH-1214 Vernier, Geneva  
Phone: +41 22 749 01 11  
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## ISO 6540:2021(E)

### 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. ISO collaborates closely with the International Electrotechnical Commission (IEC) on all matters of electrotechnical standardization.

The procedures used to develop this document and those intended for its further maintenance are described in the ISO/IEC Directives, Part 1. In particular, the different approval criteria needed for the different types of ISO documents should be noted. This document was drafted in accordance with the editorial rules of the ISO/IEC Directives, Part 2 (see [www.iso.org/directives](http://www.iso.org/directives)).

Attention is drawn to the possibility that some of the elements of this document may be the subject of patent rights. ISO shall not be held responsible for identifying any or all such patent rights. Details of any patent rights identified during the development of the document will be in the Introduction and/or on the ISO list of patent declarations received (see [www.iso.org/patents](http://www.iso.org/patents)).

Any trade name used in this document is information given for the convenience of users and does not constitute an endorsement.

For an explanation of the voluntary nature of standards, the meaning of ISO specific terms and expressions related to conformity assessment, as well as information about ISO's adherence to the World Trade Organization (WTO) principles in the Technical Barriers to Trade (TBT), see [www.iso.org/iso/foreword.html](http://www.iso.org/iso/foreword.html).

This document was prepared by Technical Committee ISO/TC 34, *Food products*, Subcommittee SC 4, *Cereals and pulses*, in collaboration with the European Committee for Standardization (CEN) Technical Committee CEN/TC 338, *Cereal and cereal products*, in accordance with the Agreement on technical cooperation between ISO and CEN (Vienna Agreement).

This second edition cancels and replaces the first edition (ISO 6540:1980), which has been technically revised. The main changes compared with the previous edition are as follows:

- Clauses 7 to 10 and 17 to 20 (now [4.5](#) to [4.9](#) and [5.4](#) to [5.7](#)) and the annexes have been revised.

Any feedback or questions on this document should be directed to the user's national standards body. A complete listing of these bodies can be found at [www.iso.org/members.html](http://www.iso.org/members.html).

## Introduction

The basic reference method and the routine reference method relating to cereals (see ISO 712) are only applicable to other cereals than maize and cereal products. Therefore, this document has been developed to specify the two methods for maize on the basis of research works published in 1979<sup>[4]</sup>.

The basic reference method for maize, which is called the “absolute method”, requires special equipment and experienced personnel, and can only be applied in specialized laboratories.

Due to the very high moisture content that can be present in samples of maize (sometimes greater than a mass fraction of 40 %) and because of the size and texture of the grains, the determination of the moisture in maize raises problems with regard to its grinding and pre-drying.

Consequently, to allow the pre-drying and grinding to be avoided, this document also describes a routine method for whole grains, which is easier to use and allows working in series. Its response time is longer but the workload is lower, because of the absence of grinding. However, this practical whole grain method has a positive bias of about a mass fraction of 0,30 % compared to the reference method.

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