



SLOVENSKI STANDARD
SIST ISO 1442:2024

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Nadomešča:
SIST ISO 1442:2003

Meso in mesni izdelki - Določevanje vsebnosti vlage - Referenčna metoda (ISO 1442:2023)

Meat and meat products — Determination of moisture content — Reference method (ISO 1442:2023)

Viande et produits à base de viande — Détermination de la teneur en humidité — Méthode de référence (ISO 1442:2023)

Ta slovenski standard je istoveten z: ISO 1442:2023

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ICS:

67.120.10 Meso in mesni proizvodi Meat and meat products

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INTERNATIONAL STANDARD

**ISO
1442**

Third edition
2023-08

Meat and meat products — Determination of moisture content — Reference method

*Viande et produits à base de viande — Détermination de la teneur en
humidité — Méthode de référence*

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Foreword

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This document was prepared by Technical Committee ISO/TC 34, *Food products*, Subcommittee SC 6, *Meat, poultry, fish, eggs and their products*.

This third edition cancels and replaces the second edition (ISO 1442:1997), which has been technically revised.

The main changes are as follows:

- a new test method (distillation method) has been added;
- the order of the clauses of the document has been rearranged;
- the scope of the direct drying method has been modified;
- the Bibliography has been updated.

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.