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**Clean cookstoves and clean cooking  
solutions — Field testing methods for  
cookstoves**

*Fourneaux et foyers de cuisson propres — Méthodes d'essai sur site  
des fourneaux*

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Published in Switzerland

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## Foreword

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This document was prepared by Technical Committee ISO/TC 285, *Clean cookstoves and clean cooking solutions*.

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).

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## Introduction

Field measurements of cooking systems are essential for providing metrics for impact evaluation and performance evaluation. Elements of the cooking system include cooking practice, fuel type, fuel quality, cooking device (cookstove) characteristics, and environmental conditions. Each can affect performance. Field tests provide measurements that capture elements of the system that are not able to be reproduced in a laboratory setting. The performance metrics in this document are considered more representative of cooking system performance than those described in ISO 19867-1. However, field testing results are generally only applicable to the study region. Guidelines for determining social impacts on individuals and communities from the cooking system are the subject of ISO/TR 19915<sup>[1]</sup>.

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