

International Standard



4072

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Green coffee in bags — Sampling

Café vert en sacs — Échantillonnage

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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 4072 was developed by Technical Committee ISO/TC 34, *Agricultural food products*, and was circulated to the member bodies in September 1981.

It has been approved by the member bodies of the following countries :

Brazil	Israel	Romania
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Egypt, Arab Rep. of	Netherlands	Sri Lanka
Ethiopia	New Zealand	Tanzania
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Germany, F. R.	Philippines	United Kingdom
Hungary	Poland	USA
India	Portugal	Yugoslavia

The member body of the following country expressed disapproval of the document on technical grounds :

Malaysia

Green coffee in bags — Sampling

1 Scope and field of application

1.1 This International Standard specifies a method of sampling a consignment of green coffee, shipped in ten bags or more, for the purpose of examination to determine whether the consignment complies with a contract specification.

1.2 The method may also be used for the preparation of a sample intended

- a) to serve as a basis for an offer for sale;
- b) for examination to verify that the coffee to be offered for sale satisfies the producer's sales specification;
- c) for examination to determine one or more of the characteristics of the coffee for technical, commercial, administrative and arbitration purposes;
- d) for quality control or quality inspection;
- e) for retention as a reference sample for use if required in litigation.

1.3 This International Standard applies to green coffee in bags, as defined in ISO 3509.

2 References

ISO 3509, *Coffee and its products — Vocabulary*.

ISO 6666, *Coffee tasters*.¹⁾

3 Definitions

For the purpose of this International Standard, the following definitions apply.

3.1 consignment : The quantity of green coffee in bags dispatched or received at one time and covered by a particular contract or shipping document. It may be composed of one or more lots.

3.2 lot : A part of a consignment or a consignment, presumed to be of uniform characteristics, consisting of not more than 1 000 bags of the same type, with the same marks and

mass, containing green coffee assumed to have common properties of reasonably uniform character and to which a given scheme of examination can be applied.

3.3 damaged bags : Bags which are torn, stained, soiled or otherwise detectably contaminated, indicating possible damage to the coffee contained in them.

3.4 sample : A part of a lot, from which the properties of the lot are to be estimated by examination.

3.5 increment; primary sample : The quantity of 30 ± 6 g of green coffee beans taken from a single bag of a specific lot.

3.6 bulk sample; lot sample : The quantity of not less than 1 500 g of green coffee beans obtained by combining all the increments (3.5) taken from bags of a specific lot.

3.7 blended bulk sample; blended lot sample : The quantity of green coffee beans obtained by combining and blending all the increments (3.5) taken from bags of a specific lot.

3.8 laboratory sample; final sample : The quantity of not less than 300 g of green coffee beans removed from the blended bulk sample (3.7) of a specific lot.

4 Administrative arrangements

4.1 Sampling personnel

Sampling shall be carried out by experienced samplers or samplers qualified by training, or shall be carried out by specialized sampling organizations.

4.2 Sampling

Sampling shall be carried out on each lot in a place designed to protect the samples, the sampling apparatus and the containers and packages intended to receive the samples, from adventitious contamination, rain, etc. Special care shall be taken to ensure that the sampling apparatus is clean, dry and free from foreign odours.

1) At present at the stage of draft.