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**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

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 document 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)).

ISO draws attention to the possibility that the implementation of this document may involve the use of (a) patent(s). ISO takes no position concerning the evidence, validity or applicability of any claimed patent rights in respect thereof. As of the date of publication of this document, ISO had not received notice of (a) patent(s) which may be required to implement this document. However, implementers are cautioned that this may not represent the latest information, which may be obtained from the patent database available at [www.iso.org/patents](http://www.iso.org/patents). ISO shall not be held responsible for identifying any or all such patent rights.

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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 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](http://www.iso.org/members.html).

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

## 1 Scope

This document specifies two reference methods for the determination of the moisture content of meat and meat products: a direct drying method and a distillation method.

The direct drying method is applicable to meat and meat products with low volatile substances in addition to moisture.

The distillation method is applicable to meat and meat products with high volatile substances in addition to moisture.

## 2 Normative references

The following documents are referred to in the text in such a way that some or all of their content constitutes requirements of this document. For dated references, only the edition cited applies. For undated references, the latest edition of the referenced document (including any amendments) applies.

ISO 3696, *Water for analytical laboratory use — Specification and test methods*

## 3 Terms and definitions

For the purposes of this document, the following terms and definitions apply.

ISO and IEC maintain terminology databases for use in standardization at the following addresses:

- ISO Online browsing platform: available at <https://www.iso.org/obp>
- IEC Electropedia: available at <https://www.electropedia.org/>

### 3.1

#### **moisture content**

loss in mass obtained under a direct drying method or content of water extracted or collected under a distillation method, divided by the mass of the test portion

Note 1 to entry: As determined using the conditions specified in this document.

Note 2 to entry: Moisture content is expressed as a percentage by mass.

### 3.2

#### **test result**

value of a characteristic obtained by carrying out a specified test method

[SOURCE: ISO 5725-1:2023, 3.1, modified — Notes to entry deleted.]

## 4 Principle

### 4.1 Direct drying method

Thorough mixing of the test portion with sand and drying to constant mass at  $(103 \pm 2)$  °C.

## 4.2 Distillation method

Using the physicochemical properties of the moisture in the meat and meat products, the moisture in the meat and meat products is co-distilled with toluene or xylene using a moisture analyser, then the moisture content in the sample is calculated from the volume of the received water.

## 5 Sampling

Sampling is not part of the method specified in this document. A recommended sampling method is given in CAC/GL 50-2004.

It is important that the laboratory receive a sample which is truly representative and has not been damaged or changed during transport or storage.

Start from a representative sample of at least 200 g.

Store the sample in such a way that deterioration and change in composition are prevented.

## 6 Preparation of test sample

Homogenize the laboratory sample with the appropriate equipment (7.2.1). For frozen samples, samples are first thawed at 15 °C to 25 °C. Take care that the temperature of the sample material does not rise above 25 °C. If a mincer is used, pass the sample at least twice through the equipment.

Fill a suitable airtight container with the prepared test sample, close the container and store in such a way that deterioration and change in composition are prevented. Analyse the test sample as soon as practicable. If the homogenized sample cannot be tested in time, it should be sealed and refrigerated at 4 °C to 7 °C, but always within 24 h after homogenization.

## 7 Direct drying method

### 7.1 Reagents

Use only reagents of recognized analytical grade.

**7.1.1 Sand**, clean, acid-washed, of a size such that it passes through a sieve of aperture size 1,4 mm and stays on a sieve of aperture size 250 µm.

Dry the sand before use at 150 °C to 160 °C and store in an airtight closed bottle.

If clean (acid-washed) sand is not available, the sand shall be cleaned by the following procedure.

Wash the sand with running water. Boil the sand with dilute hydrochloric acid,  $\rho_{20} = 1,19$  g/ml, diluted (1+1), for 30 min while stirring continuously. Repeat the boiling operation with another portion of the acid until the acid no longer turns yellow after boiling. Wash the sand with distilled water until the test for chloride is negative. For storage, dry the sand at 150 °C to 160 °C.

### 7.2 Apparatus

The usual laboratory apparatus and, in particular, the following shall be used.

**7.2.1 Mechanical or electrical equipment**, capable of homogenizing the laboratory sample. This includes a high-speed rotational cutter, or a mincer fitted with a plate with holes not exceeding 4,0 mm in diameter.

**7.2.2 Flat dish**, made of glass, porcelain or metal (e.g. nickel, aluminium, stainless steel), of diameter at least 60 mm and height about 25 mm.

**7.2.3 Thin glass rod**, flattened at one end, slightly longer than the diameter of the dish (7.2.2).

**7.2.4 Drying oven**, electrically heated, capable of operating at  $(103 \pm 2)$  °C.

**7.2.5 Desiccator**, containing an efficient desiccant, such as silica gel.

**7.2.6 Analytical balance**, capable of weighing to the nearest 0,001 g.

## 7.3 Procedure

### 7.3.1 General

If it is required to check whether the repeatability limit (see 7.5.2) is met, take two single determinations in accordance with 7.3.4 under repeatability conditions.

### 7.3.2 Preparation of the dish and sand

Transfer to the dish (7.2.2) a quantity of sand (7.1.1) equal to three to four times the mass of the test portion (see 7.3.3) and dry the dish, sand and glass rod (7.2.3) for 30 min in the oven (7.2.4) set at 103 °C.

Allow the dish with its contents and the glass rod to cool in the desiccator (7.2.5) to room temperature and weigh to the nearest 0,001 g ( $m_0$ ).

### 7.3.3 Test portion

Transfer between 5 g to 8 g of the prepared test sample (see Clause 6) to the prepared dish (see 7.3.2) and weigh the dish with its contents and the glass rod to the nearest 0,001 g ( $m_1$ ).

### 7.3.4 Determination

**7.3.4.1** Mix the contents of the dish by means of the glass rod (7.2.3).

In cases of difficulty in mixing the test portion with sand, ethanol shall be added as necessary. In this case, the ethanol shall be evaporated gently before drying the sample in the oven.

Heat the dish with its contents and the glass rod for 2 h in the oven (7.2.4) set at 103 °C. Remove the dish with its contents and the glass rod from the oven and place them in the desiccator (7.2.5).

Allow the dish, its contents and the glass rod to cool to room temperature, then weigh to the nearest 0,001 g.

**7.3.4.2** Repeat the heating, cooling and weighing operations specified in 7.3.4.1 until the results of two successive weighings ( $m_2$ ), separated by 1 h of heating, do not differ by more than 0,1 % of the mass of the test portion.

## 7.4 Expression of results

Calculate the moisture content,  $w$ , as a percentage by mass, using Formula (1):

$$w = \frac{m_1 - m_2}{m_1 - m_0} \times 100 \quad (1)$$

where

$m_0$  is the mass, in grams, of the dish, rod and sand (see [7.3.2](#));

$m_1$  is the mass, in grams, of the dish containing the test portion, rod and sand, before drying (see [7.3.3](#));

$m_2$  is the mass, in grams, of the dish containing the test portion, rod and sand, after drying (see [7.3.4.2](#)).

Report the result round to one decimal place.

## 7.5 Precision

### 7.5.1 Interlaboratory test

Details of an interlaboratory test on the precision of the method are given in [Annex A](#). The values derived from this interlaboratory test are not necessarily applicable to concentration ranges and matrices other than those given.

### 7.5.2 Repeatability

The absolute difference between two independent single test results, obtained using the same method on identical test material in the same laboratory by the same operator using the same equipment within a short interval of time, should not be greater than the value of  $r$  given by [Formula \(2\)](#):

$$r = 0,593 \% + 0,0017 \bar{w} \quad (2)$$

where  $\bar{w}$  is the mean moisture content of both results, expressed as a percentage by mass.

### 7.5.3 Reproducibility

The absolute difference between two single test results obtained using the same method on identical test material in different laboratories with different operators using different equipment, should not be greater than the value of  $R$  given by [Formula \(3\)](#):

$$R = 0,797 \% + 0,00471 \bar{w} \quad (3)$$

where  $\bar{w}$  is the mean moisture content of both results, expressed as a percentage by mass.

## 8 Distillation method

### 8.1 Reagents

Use only reagents of recognized analytical grade, and water conforming to at least grade 3 in accordance with ISO 3696.

#### 8.1.1 Toluene or xylene, analytical purity.

### 8.2 Preparation of reagents

Take toluene or xylene ([8.1.1](#)) and saturate with water. Then separate the water layer, distillate and collect the distillate for use.













