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# International Standard



# 711

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INTERNATIONAL ORGANIZATION FOR STANDARDIZATION • МЕЖДУНАРОДНАЯ ОРГАНИЗАЦИЯ ПО СТАНДАРТИЗАЦИИ • ORGANISATION INTERNATIONALE DE NORMALISATION

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## **Cereals and cereal products — Determination of moisture content (Basic reference method)**

*Céréales et produits céréaliers — Détermination de la teneur en eau (Méthode de référence fondamentale)*

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**Descriptors :** agricultural products, cereal products, grains (food), water, determination of content, dehydration analysis.

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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.

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. They are approved in accordance with ISO procedures requiring at least 75 % approval by the member bodies voting.

International Standard ISO 711 was prepared by Technical Committee ISO/TC 34, *Agricultural food products*.

This second edition cancels and replaces the first edition (ISO 711-1978), of which it constitutes a minor revision.

NOTE — This International Standard is based on Standard No. 109/1 of the International Association for Cereal Science and Technology (ICC).

Users should note that all International Standards undergo revision from time to time and that any reference made herein to any other International Standard implies its latest edition, unless otherwise stated.