International Standard 1573

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Tea — Determination of loss in mass at 103 °C

Thé — Détermination de la perte de masse à 103 °C

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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 1573 was developed by Technical Committee ISO/TC 34, *Agricultural food products.*

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This second edition was submitted directly to the ISO Council, in accordance with clause 5.10.1 of part 1 of the Directives for the technical work of ISO. It cancels and replaces the first edition (i.e. ISO 1573-1975), which had been approved by the member bodies of the following countries :

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

USA

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Tea — Determination of loss in mass at 103 °C

0 Introduction

The loss in mass when tea is heated in air at a temperature near 100 °C is conventionally designated as *moisture*, the contribution made by small amounts of other volatile constituents being regarded as negligible for practical purposes. In some other International Standards for oven-drying methods, the expression *moisture and volatile matter* has been used, to take account of the fact that the loss in mass may not be wholly due to moisture. There is an objection to the use of this expression in the case of tea, however, since tea contains volatile compounds which do not contribute appreciably to the loss in mass on heating in air at a temperature near 100 °C but may be removed by other means, for example steam distillation. To avoid possible confusion, the expression **loss in mass at 103 °C** has been adopted in this International Standard.

1 Scope and field of application

This International Standard specifies a method for the determination of the loss in mass when tea is heated in air at 103 °C.

2 Reference

ISO 1839, *Tea — Sampling.*

3 Principle

Heating a test portion of the tea in an oven at 103 ± 2 °C, to constant mass.

4 Apparatus

Usual laboratory apparatus, and the following items :

4.1 Weighing bottle, squat form, with airtight lid.

4.2 Constant-temperature oven, capable of being controlled at 103 ± 2 °C.

4.3 Desiccator, containing an efficient desiccant.

4.4 Analytical balance.

5 Sampling

Sample the tea in accordance with ISO 1839.

6 Procedure

6.1 Preparation of weighing bottle

Remove the lid from the weighing bottle (4.1) and heat both for 1 h in the oven (4.2) at 103 ± 2 °C. Cool in the desiccator (4.3). After cooling, fit the lid and weigh to the nearest 0,001 g.

6.2 Preparation of test sample

Thoroughly mix the sample of tea as received.

6.3 Test portion

Weigh, to the nearest 0,001 g, about 5 g of the test sample into the prepared weighing bottle (6.1).

6.4 Determination

Heat the weighing bottle and contents, with the lid removed but alongside the bottle, in the oven (4.2) at 103 ± 2 °C for 6 h. Cool in the desiccator (4.3), fit the lid and weigh. Return the bottle and its lid to the oven and heat again for 1 h, cool in the desiccator, fit the lid, and weigh; repeat these operations, if necessary, until the difference between two successive weighings does not exceed 0,005 g.

If the mass of the test portion increases after repeated heating, calculate the result from the weighing immediately before the mass started to increase.

6.5 Number of determinations

Carry out two separate determinations on the same prepared test sample (6.2).

7 Note on drying procedure

In general, a single 16 h period in the oven at 103 ± 2 °C gives equivalent results, but it is the responsibility of the analyst to confirm this in each particular case.

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