

INTERNATIONAL STANDARD

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Roasted ground coffee — Determination of moisture content — Method by determination of loss in mass at 103 °C (Routine method)

*Café torréfié moulu — Détermination de la teneur en eau — Méthode par
détermination de la perte de masse à 103 °C (Méthode de routine)*



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Foreword

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International Standard ISO 11294 was prepared by Technical Committee ISO/TC 34, *Agricultural food products*, Subcommittee SC 15, *Coffee*.

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International Organization for Standardization
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