

INTERNATIONAL  
STANDARD

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**Granulated cork — Determination of  
moisture content**

*Granulés crus de liège — Détermination de l'humidité*

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Reference number  
ISO 2190:1998(E)

## 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.

Draft International Standards adopted by the technical committees are circulated to the member bodies for voting. Publication as an International Standard requires approval by at least 75 % of the member bodies casting a vote.

International Standard ISO 2190 was prepared by Technical Committee ISO/TC 87, *Cork*.

This third edition cancels and replaces the second edition (ISO 2190:1988), which has been technically revised.

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# Granulated cork — Determination of moisture content

## 1 Scope

This International Standard specifies the reference method for determination of the moisture content of granulated cork.

NOTE For the purposes of factory control, the manufacturer may choose another test method and/or different equipment. In this case, the co-relation between that method (current method) and the reference method should be established.

## 2 Normative reference

The following standard contains provisions which, through reference in this text, constitute provisions of this International Standard. At the time of publication, the edition indicated was valid. All standards are subject to revision, and parties to agreements based on this International Standard are encouraged to investigate the possibility of applying the most recent edition of the standard indicated below. Members of IEC and ISO maintain registers of currently valid International Standards.

ISO 2067:—<sup>1)</sup>, *Granulated cork — Sampling*.

## 3 Definition

For the purposes of this International Standard, the following definition applies.

### 3.1

#### **moisture content**

loss of mass of a test specimen after drying under specific conditions, referred to the initial mass of the test specimen

## 4 Principle

Weighing, drying and reweighing of a test specimen; the loss of mass calculated is the moisture content.

## 5 Apparatus

Ordinary laboratory equipment and, in particular, the following.

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1) To be published. (Revision of ISO 2067:1988)

5.1 **Balance**, with a resolution of 0,01 g.

5.2 **Oven**, ventilated, and maintained at  $103\text{ °C} \pm 5\text{ °C}$ .

5.3 **Open containers** (dry), of such dimensions that allow the test specimen to be about 50 mm high.

5.4 **Desiccators**, of adequate capacity to hold the containers, and containing an efficient desiccant (e.g. silica gel).

## 6 Sampling

Carry out the sampling in accordance with the procedure specified in ISO 2067.

## 7 Procedure

### 7.1 Test sample

From the laboratory sample (see ISO 2067), take at random three test specimens of about 50 g each.

### 7.2 Determination

Determine the mass of each container (5.3) to the nearest 0,1 g ( $m_1$ ).

Place each test specimen in a container, distributing it in such a way that its surface is horizontal and the test specimen is about 50 mm high.

Determine the mass of each set ( $m_2$ ), to the nearest 0,1 g. Put the sets in the oven (5.2) set at  $103\text{ °C}$ , for at least 1 h. Then place them in the desiccator and let them cool for at least 30 min. Then determine the mass of each set.

Repeat the procedure described above until constant mass (i.e. until two consecutive weighings of each set do not differ by more than 0,5 g) ( $m_3$ ).

NOTE To accelerate the test, it is advisable that the first drying be for at least 3 h.

## 8 Results

### 8.1 Calculation

The moisture content of each test specimen, referred to the initial mass (before drying) and expressed as a percentage, rounded off to the nearest integer, is given by the formula:

$$\frac{m_2 - m_3}{m_2 - m_1} \times 100$$

where

$m_1$  is the mass, in grams, rounded off to the nearest 0,1, of the container;

$m_2$  is the mass, in grams rounded off to the nearest 0,1, of the container and test specimen (set) before drying;

$m_3$  is the mass, in grams rounded off to the nearest 0,1, of the container and test specimen (set) after drying.