
**Coffee sampling — Triers for green coffee
or raw coffee and parchment coffee**

Échantillonnage du café — Sondes pour café vert et café en parche

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Foreword

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ISO 6666 was prepared by Technical Committee ISO/TC 34, *Food products*, Subcommittee SC 15, *Coffee*.

This second edition cancels and replaces the first edition (ISO 6666:1983), which has been technically revised.

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1 Scope

This International Standard specifies the characteristics of triers for green coffee or raw coffee and for parchment coffee (coffee in parchment) suitable for taking samples through the sides of closed bags and which is particularly suitable for sampling based on ISO 4072^[1].

This International Standard is applicable to triers neither for sampling from bulk container liners nor from “big bags” [e.g. bags designated “1 MT” or “1 Mt” (metric tonne)].

2 Characteristics

2.1 Material

The coffee trier shall be manufactured in sanitary piping of one of the following materials:

- a) polished stainless steel;
- b) chrome coated cold-rolled steel, preferably seamless.

If the trier exhibits chrome detachment, it shall be discarded. This verification can be made visually.

2.2 Fabrication

2.2.1 Triers for coffee shall comply with requirements 2.2.2 to 2.2.4 and shall have the dimensions shown in Table 1 and Figure 1.

2.2.2 Triers shall be circular in their transverse direction and shall have a conical end, starting from a straight length.

Table 1 — Dimensions of coffee triers

Dimensions in millimetres

Coffee types	Internal diameter	Minimum total length	Handle	Length	Length	Opening length	Tip
	<i>d</i>	<i>L</i> ₁	<i>L</i> ₂	<i>L</i> ₃	<i>L</i> ₄	<i>L</i> ₅	<i>L</i> ₆ – <i>L</i> ₅
Green coffee or raw coffee	23 to 32	450	105 to 140	19 to 20	8 to 10	200 to 220	45 to 55
Parchment coffee (coffee in parchment)	29 to 36	480	105 ^a to 140 ^a	20 to 21	10 to 12	240 to 260	55 to 65

^a The handle is optional for parchment coffee (coffee in parchment).

2.2.3 Trier edges shall be rounded so that they do not tear the bag during sampling and do not damage the product. The cross-section of the fluted length shall be greater than or equal to a half-circle of tubing diameter.

