

INTERNATIONAL STANDARD

ISO
7555

First edition
1987-12-15



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

Soya beans — Specification

Graines de soja — Spécifications

STANDARDSISO.COM : Click to view the full PDF of ISO 7555:1987

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 7555 was prepared by Technical Committee ISO/TC 34, *Agricultural food products*.

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.

STANDARDSISO.COM : Click to view the full PDF of ISO 7555:1987

Soya beans — Specification

1 Scope and field of application

This International Standard gives minimum specifications for soya beans intended for the manufacture of oil for industrial use including foodstuffs, and which are the subject of international trade.

2 References

ISO 542, *Oilseeds — Sampling.*

ISO 658, *Oilseeds — Determination of impurities content.*

ISO 659, *Oilseeds — Determination of hexane extract (or light petroleum extract), called "oil content".*

ISO 664, *Oilseeds — Reduction of contract samples to analysis samples.*

ISO 665, *Oilseeds — Determination of moisture and volatile matter content.*

ISO 729, *Oilseeds — Determination of acidity of oils.*

ISO 1871, *Agricultural food products — General directions for the determination of nitrogen by the Kjeldahl method.*

3 Requirements

3.1 Organoleptic and sanitary characteristics

Soya beans shall be sound, ripe, without any foreign odour (phytopharmaceutical products, etc.) or any odour indicating a change in condition (mouldy, rotten, burnt odour, etc.)

The presence of living insects is not permitted.

3.2 Physical and chemical characteristics

In international trade there are two types of soya beans:

- a) yellow soya beans;
- b) mixed soya beans.

The maximum content of other coloured soya beans in yellow soya beans shall be 2 % (m/m).

The requirements relating to both types of soya beans are stated in the table.

Table — Physical and chemical characteristics

Characteristic	Requirement	Method of test
Impurities, total, % (m/m) max. including stones and metallic particles not passing through a sieve of nominal aperture size 1 mm, % (m/m) max.	2 0,2	ISO 658
Moisture and volatile matter content of the product as received, % (m/m) max.	13*	ISO 665
Oil content (hexane extract) determined on the product as received, expressed in relation to a moisture and volatile matter content of 13 % (m/m), % (m/m) min.	17	ISO 659
Acidity of extractable oil, expressed as oleic acid content, % (m/m) max.	2	ISO 729
Protein (N × 6,25) content of the product as received, expressed in relation to a moisture and volatile matter content of 13 % (m/m), % (m/m) min.	34	ISO 1871

* For seeds to be processed in a short period (3 months after harvest), a maximum value of 14 % (m/m) is acceptable.