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# INTERNATIONAL STANDARD



# 2386

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

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## **Corkwood in planks, virgin cork, ramassage, gleanings, corkwood refuse and corkwaste — Determination of moisture content**

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**Descriptors :** cork, chemical analysis, moisture content.

## FOREWORD

ISO (the International Organization for Standardization) is a worldwide federation of national standards institutes (ISO Member Bodies). The work of developing International Standards is carried out through ISO Technical Committees. Every Member Body interested in a subject for which a Technical Committee has been set up 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.

International Standard ISO 2386 was drawn up by Technical Committee ISO/TC 87, *Cork*.

It was approved in November 1971 by the Member Bodies of the following countries :

Czechoslovakia	Hungary	Romania
Egypt, Arab Rep. of	Iran	South Africa, Rep. of
France	Italy	Spain
Germany	Portugal	United Kingdom

No Member Body expressed disapproval of the document.

# Corkwood in planks, virgin cork, ramassage, gleanings, corkwood refuse and corkwaste — Determination of moisture content

## 1 SCOPE AND FIELD OF APPLICATION

This International Standard lays down the method for the determination of the moisture content of corkwood in planks, virgin cork, ramassage, gleanings, corkwood refuse and corkwaste.

## 2 REFERENCE

ISO 2385, *Corkwood in planks, virgin cork, ramassage, gleanings, corkwood refuse and corkwaste — Sampling.*

## 3 APPARATUS

3.1 **Balance**, capacity 2 kg, accuracy  $\pm 0.5$  g.

3.2 **Electric oven**, capable of maintaining a temperature of  $103 \pm 2$  °C.

3.3 **Open containers**, of known mass.

3.4 **Desiccator**, of adequate capacity to hold the containers (3.3).

## 4 SAMPLING

Carry out the sampling of each lot in accordance with the procedure described in ISO 2385.

## 5 PROCEDURE

### 5.1 Test samples

Divide the laboratory sample into test samples of 1 kg or 1.5 kg mass each.

### 5.2 Determination

Place each test sample in a container (3.3) and weigh the container with its contents using the balance (3.1). Place the containers and samples in the oven (3.2) controlled at a temperature of  $103 \pm 2$  °C and dry to constant mass (i.e. until the results of two consecutive weighings at an interval

of 1 h do not differ by more than 0.5 g). After each period of drying, allow the test samples to cool to room temperature for 30 min in the desiccator (3.4), before re-weighing.

NOTE — If it is desired to determine the moisture content of the material in the conditions under which it will be used, place the test samples, weighed dry, in a closed space at  $65 \pm 5$  % relative humidity until the results of two consecutive weighings at an interval of 48 h do not differ by more than 0.5 g.

## 6 EXPRESSION OF RESULTS

The moisture content of each test sample, as a percentage, is equal to

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

where

$m_1$  is the mass, in grams, of the container and test sample before drying;

$m_2$  is the mass, in grams, of the container and test sample after drying;

$m_3$  is the mass, in grams, of the container.

Take as the moisture content of the lot the average, rounded to the nearest integer, of the values determined for each test sample.

## 7 TEST REPORT

The test report shall include the following particulars :

- the result obtained, in accordance with section 6;
- all operating details not specified in this International Standard or regarded as optional;
- any circumstances which may have influenced the results.