



# SLOVENSKI STANDARD

## SIST ISO 1442:2024

01-julij-2024

Nadomešča:  
SIST ISO 1442:2003

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**Meso in mesni izdelki - Določevanje vsebnosti vlage - Referenčna metoda (ISO 1442:2023)**

Meat and meat products — Determination of moisture content — Reference method (ISO 1442:2023)

Viande et produits à base de viande — Détermination de la teneur en humidité — Méthode de référence (ISO 1442:2023)

**Ta slovenski standard je istoveten z: ISO 1442:2023**

<https://standards.iteh.ai/catalog/standards/sist/225f2020-0916-4751-bdf0-32af0242bbe5/sist-iso-1442-2024>

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**ICS:**

|           |                         |                        |
|-----------|-------------------------|------------------------|
| 67.120.10 | Meso in mesni proizvodi | Meat and meat products |
|-----------|-------------------------|------------------------|

**SIST ISO 1442:2024**

**en,fr,de**



# INTERNATIONAL STANDARD

**ISO  
1442**

Third edition  
2023-08

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## **Meat and meat products — Determination of moisture content — Reference method**

*Viande et produits à base de viande — Détermination de la teneur en  
humidité — Méthode de référence*

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# ISO 1442:2023(E)

## Foreword

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This document was prepared by Technical Committee ISO/TC 34, *Food products*, Subcommittee SC 6, *Meat, poultry, fish, eggs and their products*.

This third edition cancels and replaces the second edition (ISO 1442:1997), which has been technically revised.

The main changes are as follows:

- a new test method (distillation method) has been added;
- the order of the clauses of the document has been rearranged;
- the scope of the direct drying method has been modified;
- the Bibliography has been updated.

Any feedback or questions on this document should be directed to the user's national standards body. A complete listing of these bodies can be found at [www.iso.org/members.html](http://www.iso.org/members.html).