

# INTERNATIONAL STANDARD

# ISO 7513

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**AMENDMENT 1**  
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## Instant tea in solid form — Determination of moisture content (loss in mass at 103 °C)

### AMENDMENT 1

*Thé soluble sous forme solide — Détermination de la teneur en eau  
(perte de masse à 103 °C)*

AMENDEMENT 1



Reference number  
ISO 7513:1990/Amd.1:2012(E)

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## ISO 7513:1990/Amd.1:2012(E)



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Fax + 41 22 749 09 47  
E-mail [copyright@iso.org](mailto:copyright@iso.org)  
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Amendment 1 to ISO 7513:1990 was prepared by Technical Committee ISO/TC 34, *Food products*, Subcommittee SC 8, *Tea*.



# Instant tea in solid form — Determination of moisture content (loss in mass at 103 °C)

## AMENDMENT 1

### *Page ii, Introduction*

Delete the existing text and insert the following:

The ratio of the loss in mass of instant tea in solid form after heating in air at a temperature near 100 °C to the mass before heating is conventionally designated the “moisture content”, the contribution to the loss in mass made by small amounts of other volatile constituents being regarded as negligible for practical purposes.

### *Page 1, Clause 3*

Delete Note 2. Delete “NOTES”, insert “NOTE”. Delete “1” in the remaining note, and run the text on.

### *Page 1, Clause 5*

Delete “3” in the note.

### *Page 2, 7.3*

In the first sentence, delete “for 2 h”, insert “to constant mass (typically for 4 h)” to read:

Heat the weighing bottle or dish and contents, with the lid removed and placed alongside, in the oven (4.1) at  $(103 \pm 2)$  °C to constant mass (typically for 4 h).

## **ISO 7513:1990/Amd.1:2012(E)**

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