

## **METHOD 2.2**

Effective 1<sup>st</sup> January 2018

### **MOISTURE IN FEEDINGSTUFFS WITH HIGH SUGAR CONTENT (CONTAINING MORE THAN 4% SUCROSE OR LACTOSE)**

ISO 6496:1999 is adopted, with clause 8 replaced by the following procedure:

Weigh a container (3:3) with its lid to the nearest 1mg. Weigh into the weighed container, to the nearest 1mg, about 5g of the sample and spread evenly. Place the container, without its lid, in the vacuum oven (3:5) pre-heated to between 80°C and 85°C. To prevent the oven temperature from falling unduly, introduce the container as rapidly as possible.

Bring the pressure up to 100 Torr and leave to dry for 4 hours at this pressure, either in a current hot, dry air or using a drying agent (about 300g for 20 samples). In the latter instance, disconnect the vacuum pump when the oven temperature returns to 80°C to 85°C. Carefully bring the oven back to atmospheric pressure. Open the oven, place the lid on the container immediately, remove the container from the oven, leave to cool for 30 to 45 minutes in the desiccator (3:6) and weigh to the nearest 1mg. Dry for an additional 30 minutes in the vacuum oven at 80°C and re-weigh. The difference between the two weighings must not exceed 0.1% of moisture.