

International Standard



4072

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Green coffee in bags — Sampling

Café vert en sacs — Échantillonnage

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Foreword

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International Standard ISO 4072 was developed by Technical Committee ISO/TC 34, *Agricultural food products*, and was circulated to the member bodies in September 1981.

It has been approved by the member bodies of the following countries:

Brazil	Israel	Romania
Czechoslovakia	Kenya	South Africa, Rep. of
Egypt, Arab Rep. of	Netherlands	Sri Lanka
Ethiopia	New Zealand	Tanzania
France	Peru	Turkey
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Hungary	Poland	USA
India	Portugal	Yugoslavia

The member body of the following country expressed disapproval of the document on technical grounds:

Malaysia

Green coffee in bags — Sampling

1 Scope and field of application

1.1 This International Standard specifies a method of sampling a consignment of green coffee, shipped in ten bags or more, for the purpose of examination to determine whether the consignment complies with a contract specification.

1.2 The method may also be used for the preparation of a sample intended

- a) to serve as a basis for an offer for sale;
- b) for examination to verify that the coffee to be offered for sale satisfies the producer's sales specification;
- c) for examination to determine one or more of the characteristics of the coffee for technical, commercial, administrative and arbitration purposes;
- d) for quality control or quality inspection;
- e) for retention as a reference sample for use if required in litigation.

1.3 This International Standard applies to green coffee in bags, as defined in ISO 3509.

2 References

ISO 3509, *Coffee and its products — Vocabulary*.

ISO 6666, *Coffee tasters*.¹⁾

3 Definitions

For the purpose of this International Standard, the following definitions apply.

3.1 consignment : The quantity of green coffee in bags dispatched or received at one time and covered by a particular contract or shipping document. It may be composed of one or more lots.

3.2 lot : A part of a consignment or a consignment, presumed to be of uniform characteristics, consisting of not more than 1 000 bags of the same type, with the same marks and

mass, containing green coffee assumed to have common properties of reasonably uniform character and to which a given scheme of examination can be applied.

3.3 damaged bags : Bags which are torn, stained, soiled or otherwise detectably contaminated, indicating possible damage to the coffee contained in them.

3.4 sample : A part of a lot, from which the properties of the lot are to be estimated by examination.

3.5 increment; primary sample : The quantity of 30 ± 6 g of green coffee beans taken from a single bag of a specific lot.

3.6 bulk sample; lot sample : The quantity of not less than 1 500 g of green coffee beans obtained by combining all the increments (3.5) taken from bags of a specific lot.

3.7 blended bulk sample; blended lot sample : The quantity of green coffee beans obtained by combining and blending all the increments (3.5) taken from bags of a specific lot.

3.8 laboratory sample; final sample : The quantity of not less than 300 g of green coffee beans removed from the blended bulk sample (3.7) of a specific lot.

4 Administrative arrangements

4.1 Sampling personnel

Sampling shall be carried out by experienced samplers or samplers qualified by training, or shall be carried out by specialized sampling organizations.

4.2 Sampling

Sampling shall be carried out on each lot in a place designed to protect the samples, the sampling apparatus and the containers and packages intended to receive the samples, from adventitious contamination, rain, etc. Special care shall be taken to ensure that the sampling apparatus is clean, dry and free from foreign odours.

¹⁾ At present at the stage of draft.

The sampler shall note any evidence of damaged bags or potential contamination.

4.3 Sampling report

After preparation of the samples, a sampling report shall be prepared (see clause 11).

5 Identification and general inspection of the lot prior to sampling

Before any samples are taken, positively identify the lot.

6 Principle of the method of sampling

The method specified follows an established scheme of an arbitrary nature, based on experience.

7 Apparatus

7.1 Coffee trier : a special device for removing coffee through the bag wall without opening the bag, as specified in ISO 6666.

8 Sample containers and packages

The containers and packages mentioned in 4.2, together with their closure systems, shall be clean and dry and shall be made from materials which will not affect the odour, flavour or composition of the samples.

They shall be sufficiently robust to withstand hazards during transport by the chosen method and shall have the ability to preserve the samples unchanged for the appropriate period.

9 Procedure

9.1 Taking increments

9.1.1 Unless there is a stipulation to the contrary in the contract, the number of bags selected from a lot for the purpose of taking increments of 30 ± 6 g (see 3.5) shall be not less than 10 if there are 10 to 100 bags in the lot, and shall be not less than 10 % of the total if there are more than 100 bags in the lot.

9.1.2 The increments shall be taken at random from individual bags from different locations on the pile, using the coffee trier (7.1). Each bag should be preferably be sampled at three different points.

NOTES

1 Damaged bags should be separated from the remainder of the lot. They may be sampled separately and increments kept separate (see 9.2.1).

2 In order to obtain a bulk sample of 1 500 g (see 3.6), it may be necessary to take more than three increments from each bag.

9.2 Preparation of samples

9.2.1 Bulk sample

Examine the increments as they are taken. If they are evidently homogeneous, combine them in a container. Label the bulk sample obtained (see clause 10).

If there is a noticeable lack of uniformity among any of the increments, keep them separate and report this condition in the sampling report (see clause 11).

Samples taken from damaged bags shall not be included in the bulk sample (see note 1 to 9.1.2).

9.2.2 Blended bulk sample

Remove the bulk sample (9.2.1) from its container and thoroughly mix it.

9.2.3 Laboratory samples

Prepare each laboratory sample by removing a quantity of not less than 300 g from the blended bulk sample (9.2.2). Pack and label each laboratory sample obtained (see clause 10).

10 Packing and marking of samples

10.1 Precautions to be taken when packing samples

Samples intended for the determination of moisture content, or for any other test liable to be influenced by an alteration of the moisture content, shall be packed in moisture-proof containers fitted with airtight closures. The containers, in this case, shall be completely filled with green coffee and the closures shall be sealed to prevent loss or alteration of the contents.

NOTE — For the examination of quality characteristics that are not liable to be influenced by an alteration of the moisture content, separate samples should be taken and placed in appropriate containers which allow access of air.

10.2 Marking

The samples shall be identified by recording the following information on the container or package, or on a label affixed to the container or package, unless otherwise specified :

- 1) Date of sampling
- 2) Name of sampler and his employer
- 3) Shipping document or contract No.
- 4) Ship (or other transport vehicle)
- 5) Location of coffee
- 6) Identifying marks and numbers (including the origin of the coffee)

- 7) Number of bags in the lot
- 8) Mass of the sample

11 Sampling report

The sampling report shall give all information relevant to the method of sampling and shall refer to the presence of damaged bags, the type(s) of damage and approximate number of damaged bags in the lot.

Any other pertinent observation concerning the condition of the lot shall also be included.

The report shall refer to the conditions in the location of the lot, especially with regard to any potentially contaminating material in the vicinity.

12 Precautions during storage and transport of samples

12.1 Laboratory samples shall be dispatched to the place of examination as soon as possible after preparation and only in exceptional circumstances more than 48 h after preparation, non-business days excluded.

A copy of the sampling report (see clause 11) shall be sent with them.

12.2 After taking the laboratory samples, the rest of the blended bulk sample from each lot shall be retained in a container labelled in accordance with 10.2, for further use if necessary (inspection, etc.), until final acceptance of the consignment by the purchaser.

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