

37.1.10

AOAC Official Method 934.06 Moisture in Dried Fruits

First Action 1934
Final Action

*Codex-Adopted-AOAC Method**

Spread 5–10 g prepared test sample, **920.149(c)** (*see* 37.1.07), as evenly as possible over bottom of metal dish ca 8.5 cm diameter provided with tight-fit cover, weigh, and dry 6 h at $70 \pm 1^\circ\text{C}$ under pressure ≤ 100 mm Hg (13.3 kPa). (Metal dish must be in direct contact with metal shelf of oven.) During drying, admit to oven slow current of air (ca 2 bubbles/s) dried by passing through H_2SO_4 . Replace cover, cool dish in desiccator, and weigh. Disregard any temporary drop in oven temperature during early part of drying period owing to rapid evaporation of H_2O .

With raisins, and other fruit rich in sugar, use ca 5 g test sample and dry and weigh in dish with ca 2 g finely divided glass fiber filter. Moisten with hot H_2O , mix and glass fiber filter thoroughly, evaporate barely to dryness on steam bath, and complete drying as above.

Duplicate determinations should agree within 0.2%.

References: *JAOAC* **17**, 215(1934); **18**, 80(1935).

Revised: March 1996

* Adopted as a Codex Defining Method (Type I) for gravimetry (vacuum oven) of moisture in dates and dried apricots.