
**Coffee sampling — Triers for green coffee
or raw coffee and parchment coffee**

Échantillonnage du café — Sondes pour café vert et café en parche

STANDARDSISO.COM : Click to view the full PDF of ISO 6666:2011



STANDARDSISO.COM : Click to view the full PDF of ISO 6666:2011



COPYRIGHT PROTECTED DOCUMENT

© ISO 2011

All rights reserved. Unless otherwise specified, no part of this publication may be reproduced or utilized in any form or by any means, electronic or mechanical, including photocopying and microfilm, without permission in writing from either ISO at the address below or ISO's member body in the country of the requester.

ISO copyright office
Case postale 56 • CH-1211 Geneva 20
Tel. + 41 22 749 01 11
Fax + 41 22 749 09 47
E-mail copyright@iso.org
Web www.iso.org

Published in Switzerland

Foreword

ISO (the International Organization for Standardization) is a worldwide federation of national standards bodies (ISO member bodies). The work of preparing International Standards is normally carried out through ISO technical committees. Each member body interested in a subject for which a technical committee has been established has the right to be represented on that committee. International organizations, governmental and non-governmental, in liaison with ISO, also take part in the work. ISO collaborates closely with the International Electrotechnical Commission (IEC) on all matters of electrotechnical standardization.

International Standards are drafted in accordance with the rules given in the ISO/IEC Directives, Part 2.

The main task of technical committees is to prepare International Standards. Draft International Standards adopted by the technical committees are circulated to the member bodies for voting. Publication as an International Standard requires approval by at least 75 % of the member bodies casting a vote.

Attention is drawn to the possibility that some of the elements of this document may be the subject of patent rights. ISO shall not be held responsible for identifying any or all such patent rights.

ISO 6666 was prepared by Technical Committee ISO/TC 34, *Food products*, Subcommittee SC 15, *Coffee*.

This second edition cancels and replaces the first edition (ISO 6666:1983), which has been technically revised.

STANDARDSISO.COM : Click to view the full PDF of ISO 6666:2011

[STANDARDSISO.COM](https://standardsiso.com) : Click to view the full PDF of ISO 6666:2017

Coffee sampling — Triers for green coffee or raw coffee and parchment coffee

1 Scope

This International Standard specifies the characteristics of triers for green coffee or raw coffee and for parchment coffee (coffee in parchment) suitable for taking samples through the sides of closed bags and which is particularly suitable for sampling based on ISO 4072^[1].

This International Standard is applicable to triers neither for sampling from bulk container liners nor from “big bags” [e.g. bags designated “1 MT” or “1 Mt” (metric tonne)].

2 Characteristics

2.1 Material

The coffee trier shall be manufactured in sanitary piping of one of the following materials:

- a) polished stainless steel;
- b) chrome coated cold-rolled steel, preferably seamless.

If the trier exhibits chrome detachment, it shall be discarded. This verification can be made visually.

2.2 Fabrication

2.2.1 Triers for coffee shall comply with requirements 2.2.2 to 2.2.4 and shall have the dimensions shown in Table 1 and Figure 1.

2.2.2 Triers shall be circular in their transverse direction and shall have a conical end, starting from a straight length.

Table 1 — Dimensions of coffee triers

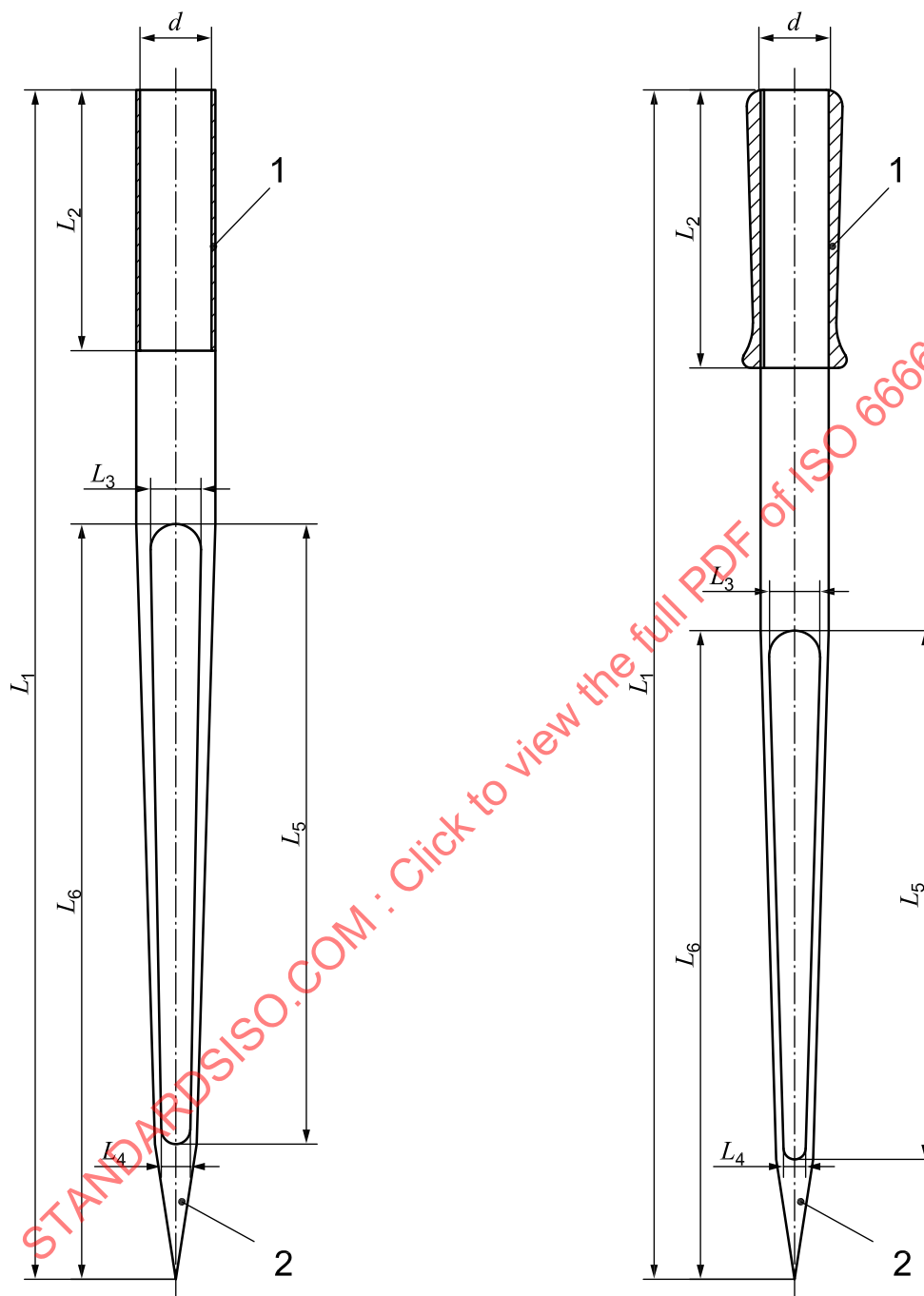
Dimensions in millimetres

Coffee types	Internal diameter	Minimum total length	Handle	Length	Length	Opening length	Tip
	<i>d</i>	<i>L</i> ₁	<i>L</i> ₂	<i>L</i> ₃	<i>L</i> ₄	<i>L</i> ₅	<i>L</i> ₆ – <i>L</i> ₅
Green coffee or raw coffee	23 to 32	450	105 to 140	19 to 20	8 to 10	200 to 220	45 to 55
Parchment coffee (coffee in parchment)	29 to 36	480	105 ^a to 140 ^a	20 to 21	10 to 12	240 to 260	55 to 65

^a The handle is optional for parchment coffee (coffee in parchment).

2.2.3 Trier edges shall be rounded so that they do not tear the bag during sampling and do not damage the product. The cross-section of the fluted length shall be greater than or equal to a half-circle of tubing diameter.

2.2.4 Trier tips shall be solid or sealed.



Key

- 1 handle [optional in Figure 1 a)]
- 2 argon-welded stainless steel tip

See Table 1 for definitions of the symbols.

a) For parchment coffee (coffee in parchment)

b) For green coffee or raw coffee

Figure 1 — Coffee triers