Annex C.5

Determining the Moisture Content of a Lot of Grain Using the 'EDABO' method

1. Take a representative sampling;

2. Weigh 100g of the product (on a 500g scale accurate to ± 0.5g) and place the sample (100g) in a container, approximately 10cm diameter and 20cm height, resistant to high temperatures. Insert a graduated thermometer (max. 250°C) into a hole made in the lid;

3. Add vegetable oil (soybean or similar) sufficient to cover the product;

4. Weigh the recipient + product + oils + thermometer and register the initial weight (Wi);

5. Heat the system (recipient + product + oil + thermometer) for ± 15 minutes until it reaches the temperature shown in Table 1, below. Turn off the heat and wait until the bubbles cease. Weigh the system again (recipient + product + oil + thermometer) and call it (Wf)

6. Subtract Wf from Wi and register the moisture content directly in % wet bases.

Therefore, if Wi = 458.9g; Wf = 445.4g; the difference Wi - Wf; = 13.5g, or **13.5% m.c. (wb).**

Table A: Temperature for moisture content using the EDABO method.

Product	Temperature (°C)	Product	Temperature (°C)
Rice	200	Corn	195
Hulled rice	195	Soybean	135
Natural coffee	200	Sorghum	195
Green coffee	190	Wheat	190
Beans	175		

Figure A: Outline of the EDABO method.

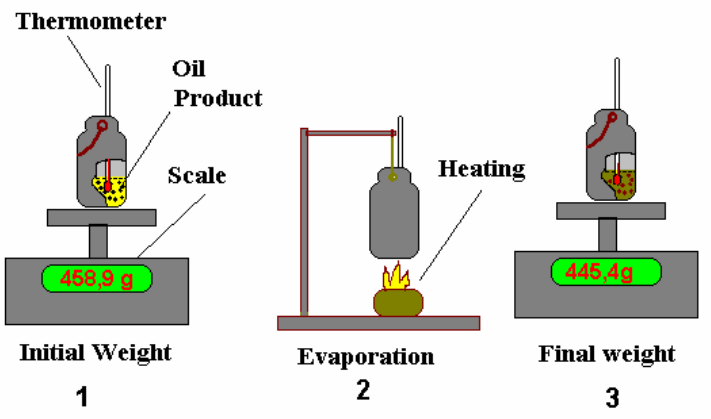

Image A: Basic components of the EDABO method.