
39.1.02 - Meat and Meat Products

AOAC Official Method 950.46
Moisture in Meat

First Action 1950

A. Drying in vacuo at 95-100°C

—Final Action

Proceed as in [934.01](#) (see 4.1.03). (Not suitable for high fat products such as pork sausage.)

B. Air Drying

—First Action

—Final Action 1991

(a) With lids removed, dry test sample containing ca 2 g dry material 16-18 h at 100-102°C in air oven (mechanical convection preferred). Use covered Al dish 50 mm diameter and 40 mm deep. Cool in desiccator and weigh. Report loss in weight as moisture, g.

(b) With lids removed, dry test sample containing ca 2 g dry material to constant weight (2-4 h depending on product) in mechanical convection oven or in gravity oven with single shelf at ca 125°C. Use covered Al dish 50 mm diameter and 40 mm deep. Avoid excessive drying. Cover, cool in desiccator, and weigh. Report loss in weight as moisture, g. (Dried test sample is not satisfactory for subsequent fat determination.)

References:

JAOAC **33**, 749(1950); **36**, 279(1953).