

# INTERNATIONAL STANDARD

**ISO**  
**7514**

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## Instant tea in solid form — Determination of total ash

*Thé soluble sous forme solide — Détermination des cendres totales*



Reference number  
ISO 7514:1990(E)

## 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.

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.

International Standard ISO 7514 was prepared by Technical Committee ISO/TC 34, *Agricultural food products*.

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## Instant tea in solid form — Determination of total ash

### 1 Scope

This International Standard specifies a method for the determination of the total ash of instant tea in solid form.

### 2 Normative references

The following standards contain provisions which, through reference in this text, constitute provisions of this International Standard. At the time of publication, the editions indicated were valid. All standards are subject to revision, and parties to agreements based on this International Standard are encouraged to investigate the possibility of applying the most recent editions of the standards indicated below. Members of IEC and ISO maintain registers of currently valid International Standards.

ISO 7513:1990, *Instant tea in solid form — Determination of moisture content (loss in mass at 103 °C)*.

ISO 7516:1984, *Instant tea in solid form — Sampling*.

### 3 Definition

For the purposes of this International Standard, the following definition applies.

**total ash:** The residue obtained after treatment with hydrochloric acid and incineration at  $550\text{ °C} \pm 25\text{ °C}$  under the conditions specified in this International Standard.

### 4 Principle

Destruction of organic matter by treatment with concentrated hydrochloric acid solution and heating at  $550\text{ °C}$ . Weighing of the residue.

### 5 Reagent

**5.1 Hydrochloric acid,** concentrated solution ( $\rho_{20} = 1,16\text{ g/ml}$  to  $1,18\text{ g/ml}$ ), of recognized analytical grade.

**WARNING — Concentrated hydrochloric acid solution is corrosive, has an irritant vapour and causes burns; it shall be handled in accordance with good laboratory practice.**

### 6 Apparatus

Usual laboratory apparatus and, in particular, the following.

**6.1 Dish,** of approximately 50 ml capacity, made of platinum, porcelain or any other material unaffected by the conditions of the test.

**6.2 Furnace,** capable of being controlled at  $550\text{ °C} \pm 25\text{ °C}$ .

**6.3 Hot-plate,** thermostatically controlled.

**6.4 Desiccator,** containing an efficient desiccant.

### 7 Sampling

Sampling shall have been carried out in accordance with ISO 7516.

### 8 Preparation of the test sample

Thoroughly mix the instant tea sample as received by shaking or inverting the sealed sample container.

### 9 Procedure

#### 9.1 Preparation of the dish

Ensure that the dish (6.1) is completely clean, and then heat it in the furnace (6.2) at  $550\text{ °C} \pm 25\text{ °C}$  for at least 30 min. Cool in the desiccator (6.4). After