
International Standard



762

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Fruit and vegetable products — Determination of mineral impurities content

Produits dérivés des fruits et légumes — Détermination de la teneur en impuretés minérales d'origine terrestre

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Foreword

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Draft International Standards adopted by the technical committees are circulated to the member bodies for approval before their acceptance as International Standards by the ISO Council.

International Standard ISO 762 was developed by Technical Committee ISO/TC 34, *Agricultural food products*, and was circulated to the member bodies in November 1980.

It has been approved by the member bodies of the following countries :

Australia	India	New Zealand
Austria	Iran	Peru
Brazil	Iraq	Philippines
Bulgaria	Ireland	Poland
Canada	Israel	Romania
Cuba	Italy	South Africa, Rep. of
Czechoslovakia	Kenya	Sri Lanka
Egypt, Arab Rep. of	Korea, Dem.P.Rep. of	Thailand
France	Korea, Rep. of	USSR
Germany, F.R.	Malaysia	Yugoslavia
Hungary	Netherlands	

The member body of the following country expressed disapproval of the document on technical grounds :

Portugal

This International Standard cancels and replaces ISO Recommendation R 762-1968, of which it constitutes a technical revision.

Fruit and vegetable products — Determination of mineral impurities content

1 Scope and field of application

This International Standard specifies a method for the determination of the mineral impurities content (impurities generally originating from the soil) of fruit and vegetable products.

2 Principle

Separation of organic matter by flotation and of heavy impurities by sedimentation, incineration of the sediment at approximately 600 °C, and weighing of the residue obtained.

3 Reagents

All reagents shall be of recognized analytical purity. The water used shall be distilled water or water of at least equivalent purity.

3.1 Sodium chloride, approximately 15 % (m/m) solution.

3.2 Silver nitrate, approximately 17 g/l solution.

4 Apparatus

Usual laboratory equipment, and in particular

4.1 Blender.

4.2 Beakers, of capacities 800 and 2 000 ml.

4.3 Ashless filter paper.

4.4 Incineration dishes, of quartz, porcelain or platinum.

4.5 Muffle furnace, capable of being controlled at 600 ± 10 °C.

4.6 Desiccator, provided with an efficient desiccant.

4.7 Balance.

5 Procedure

5.1 Preparation of the test sample

5.1.1 General case

Before taking the test portion, thoroughly mix the entire laboratory sample, using, if necessary, the blender (4.1). Allow frozen or deep-frozen products to thaw in a closed vessel and add the liquid formed during this process to the product before mixing.

5.1.2 Dried products

Mix well.

Weigh 100 g of the product, transfer to a 800 ml beaker (4.2) and add 400 ml of water. Bring to the boil, then leave overnight at room temperature to allow the product to rehydrate.

5.2 Test portion

5.2.1 General case

Rapidly weigh 500 g of the test sample (5.1.1). If the mass of this sample is less than 500 g, weigh all of it.

5.2.2 Dried products

Use all of the product taken in 5.1.2 as the test portion.

5.3 Determination

5.3.1 Separation of sediments

Transfer the test portion (5.2.1) or the mixture (5.1.2) into a 2 000 ml beaker (4.2). Add water until the beaker is almost completely full and mix by agitating, if necessary using a stirring rod.

Leave for about 10 min and pour the upper layer and the water into a second 2 000 ml beaker (4.2).