International Standard 763

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Fruit and vegetable products — Determination of ash insoluble in hydrochloric acid

Produits dérivés des fruits et légumes — Détermination des cendres insolubles dans l'acide chlorhydrique

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Foreword

ISO (the International Organization for Standardization) is a worldwide federation of national standards institutes (ISO member bodies). The work of developing International Standards is carried out through ISO technical committees. Every member body interested in a subject for which a technical committee has been set up 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.

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

No member body expressed disapproval of the document.

This International Standard cancels and replaces ISO Recommendation R 763-1971, of which it constitutes a technical revision.

Printed in Switzerland

Fruit and vegetable products — Determination of ash insoluble in hydrochloric acid

1 Scope and field of application

This International Standard specifies a method for the determination of the ash insoluble in hydrochloric acid, yielded by fruit and vegetable products.

The method serves for the determination of siliceous impurities, together with the silica endogenous to the plant.

The method for the determination of mineral impurities, generally originating from the soil, is described in ISO 762.

2 Reference

ISO 762, *Fruit and vegetable products — Determination of mineral impurities content.*

3 Principle

Incineration of a test portion at 525 °C, and separation of the mineral matter insoluble in dilute hydrochloric acid solution.

4 Reagents

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

4.1 Hydrochloric acid, 10 % (*m*/*m*) solution.

4.2 Silver nitrate, approximately 17 g/l solution.

5 Apparatus

Usual laboratory apparatus, and in particular

5.1 Blender.

5.2 Muffle furnace, capable of being controlled at 525 ± 25 °C.

5.3 Boiling water bath.

5.4 Drying oven, capable of being controlled at 103 ± 2 °C.

5.5 Desiccator, containing an efficient desiccant.

5.6 Dishes, of silica or platinum.

5.7 Ashless filter paper.

5.8 Analytical balance.

6 Procedure

6.1 Preparation of test sample

Before taking the test portion, thoroughly mix the 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.

6.2 Preparation of the first dish

Heat an empty dish (5.6) in the furnace (5.2), controlled at the incineration temperature, allow to cool in the desiccator (5.5) and weigh to the nearest 0,000 2 g.

6.3 Test portion

Weigh, to the nearest 0,01 g, in the previously prepared dish (see 6.2), 4 to 25 g of the test sample (6.1) according to the water content of the product. For liquid products, the test portion may be taken by volume (see 7.3).