
INTERNATIONAL STANDARD



2963

INTERNATIONAL ORGANIZATION FOR STANDARDIZATION • МЕЖДУНАРОДНАЯ ОРГАНИЗАЦИЯ ПО СТАНДАРТИЗАЦИИ • ORGANISATION INTERNATIONALE DE NORMALISATION

Cheese and processed cheese products — Determination of citric acid content (Reference method)

Fromages et fromages fondus — Détermination de la teneur en acide citrique (Méthode de référence)

First edition — 1974-02-15

STANDARDSISO.COM : Click to view the full PDF of ISO 2963:1974

UDC 637.3 : 543.852.5 : 547.477.1

Ref. No. ISO 2963-1974 (E)

Descriptors : agricultural products, dairy products, cheeses, chemical analysis, determination of content, citric acid.

Price based on 2 pages

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 2963 was drawn up by Technical Committee ISO/TC 34, *Agricultural food products*, and circulated to the Member Bodies in August 1972.

It has been approved by the Member Bodies of the following countries :

Australia	France	New Zealand
Austria	Germany	Poland
Belgium	Hungary	Romania
Brazil	India	South Africa, Rep. of
Chile	Iran	Spain
Czechoslovakia	Ireland	Thailand
Egypt, Arab Rep. of	Israel	Turkey
Finland	Netherlands	United Kingdom

This International Standard has also been approved by the International Union of Pure and Applied Chemistry (IUPAC).

No Member Body expressed disapproval of the document.

NOTE — This International Standard has been developed jointly with the IDF (International Dairy Federation) and the AOAC (Association of Official Analytical Chemists, U.S.A.) on the basis of an IDF Standard for the purpose of being included in the FAO/WHO Code of Principles concerning Milk and Milk Products and Associated Standards.

The text as approved by the above organizations was also published by FAO/WHO (Code of Principles, Standard No. B-13), by the IDF (IDF Standard No. 34B) and by the AOAC (Official Methods of Analysis).

Cheese and processed cheese products — Determination of citric acid content (Reference method)

1 SCOPE AND FIELD OF APPLICATION

This International Standard specifies a reference method for the determination of the citric acid content of cheese and processed cheese products.

2 REFERENCE

ISO/R 707, *Milk and milk products — Sampling*.

3 DEFINITION

citric acid content of cheese and processed cheese products: The percentage by mass of anhydrous citric acid determined by the procedure specified.

4 PRINCIPLE

Dispersion of the cheese in water, clearing by the addition of trichloroacetic acid and filtration. Treatment with pyridine and acetic anhydride of the clear filtrate obtained and photometric measurement of the yellow colour developed in the presence of citric acid.

5 REAGENTS

All reagents used shall be of analytical reagent quality and the water used shall be distilled water or water of at least equivalent purity.

5.1 Trichloroacetic acid, 300 g/l solution.

Dissolve 300 g of trichloroacetic acid in water and make up to a volume of 1 000 ml.

5.2 Pyridine.

5.3 Acetic anhydride.

5.4 Citrate standard solution.

Dissolve 0,956 5 g of trisodium citrate ($C_6H_5O_7Na_3 \cdot 2H_2O$) in water and make up to a volume of 1 000 ml.

This solution corresponds to 625 mg of anhydrous citric acid per litre.

1) Whatman No. 540, Schleicher and Schuell 589 medium, or equivalent.

6 APPARATUS

Usual laboratory equipment used in particular

6.1 Analytical balance.

6.2 Photoelectric colorimeter or spectrophotometer, suitable for making readings at a wavelength of 428 nm.

6.3 Water bath maintained at $32 \pm 1^\circ C$.

6.4 Suitable grinding device.

6.5 Test tubes, with glass or plastics stoppers, 16 mm or 18 mm $\times$ 150 mm.

6.6 Pestle and mortar, porcelain, approximately 50 ml capacity.

6.7 Volumetric flasks, 50, 100 and 1 000 ml, complying with ISO/R 1042.

6.8 Pipette or burette, to deliver 1 — 1,3 — 4 — 5,7 — 8 — 12 — 16 and 20 ml, complying with ISO/R 648 and ISO/R 385 as appropriate.

6.9 Glass funnels, of convenient size, for example 5 cm diameter.

6.10 Hard filter paper.¹⁾

7 SAMPLING

See ISO/R 707.

8 PROCEDURE

8.1 Preparation of the test sample

Before analysis, remove the rind or mouldy surface layer of the cheese so as to give a test sample representative of the cheese as it is usually consumed. Grind or treat the sample so obtained in such a way that it will be homogeneous; avoid losses by evaporation. Keep the test sample so prepared in an airtight container until analysis, which shall be carried out on the same day.