

INTERNATIONAL
STANDARD

ISO
14673-1

IDF
189-1

First edition
2001-11-01

**Milk and milk products — Determination
of nitrate and nitrite contents —**

Part 1:
**Method using cadmium reduction and
spectrometry**

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*Lait et produits laitiers — Détermination des teneurs en nitrates et en
nitrites*

Partie 1: Méthode par réduction au cadmium et spectrométrie

ISO 14673-1:2001

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Reference numbers
ISO 14673-1:2001(E)
IDF 189-1:2001(E)

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Printed in Switzerland

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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.

International Standards are drafted in accordance with the rules given in the ISO/IEC Directives, Part 3.

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.

Attention is drawn to the possibility that some of the elements of this part of ISO 14673 | IDF 189 may be the subject of patent rights. ISO shall not be held responsible for identifying any or all such patent rights.

International Standard ISO 14673-1 | IDF 189-1 was prepared by Technical Committee ISO/TC 34, *Food products*, Subcommittee SC 5, *Milk and milk products*, and the International Dairy Federation (IDF), in collaboration with AOAC International. It is being published jointly by ISO and IDF and separately by AOAC International.

This first edition of ISO 14673-1 | IDF 189-1, together with ISO 14673-2 | IDF 189-2 and ISO 14673-3 | IDF 189-3, cancels and replaces ISO 4099:1984, ISO 6736:1982, ISO 6739:1988, ISO 6740:1985 and ISO 8195:1987, which have been technically revised.

ISO 14673 | IDF 189 consists of the following parts, under the general title *Milk and milk products — Determination of nitrate and nitrite contents*:

- Part 1: Method using cadmium reduction and spectrometry
- Part 2: Method using segmented flow analysis (Routine method)
- Part 3: Method using cadmium reduction and flow injection analysis with in-line dialysis (Routine method)

Foreword

IDF (the International Dairy Federation) is a worldwide federation of the dairy sector with a National Committee in every member country. Every National Committee has the right to be represented on the IDF Standing Committees carrying out the technical work. IDF collaborates with ISO and AOAC International in the development of standard methods of analysis and sampling for milk and milk products.

Draft International Standards adopted by the Action Teams and Standing Committees are circulated to the National Committees for voting. Publication as an International Standard requires approval by at least 50 % of National Committees casting a vote.

International Standard ISO 14673-1 | IDF 189-1 was prepared by Technical Committee ISO/TC 34, *Food products*, Subcommittee SC 5, *Milk and milk products*, and the International Dairy Federation (IDF), in collaboration with AOAC International. It is being published jointly by ISO and IDF and separately by AOAC International.

All work was carried out by the Joint ISO/IDF/AOAC Action Team, *Minerals and minor compounds*, of the Standing Committee on *Minor components characterization of physical properties*, under the aegis of its project leader Mr G. Bråthen (NO).

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Milk and milk products — Determination of nitrate and nitrite contents —

Part 1: Method using cadmium reduction and spectrometry

WARNING — The use of this International Standard may involve hazardous materials, operations and equipment. This standard does not purport to address all the safety problems associated with its use. It is the responsibility of the user of this standard to establish safety and health practices and determine the applicability of regulatory limitations prior to use.

1 Scope

This part of ISO 14673|IDF 189 specifies a method for the determination of the nitrate and nitrite contents of milk and milk products by cadmium reduction and spectrometry. The method is applicable to

- whole and partly skimmed and skimmed dried milk;
- hard, semi-hard and soft cheeses;
- processed cheese; <https://standards.iteh.ai/catalog/standards/sist/693c978e-907e-4543-9b80-64dc95926c99/iso-14673-1-2001>
- whey cheese, caseins and caseinates and dried whey.

The method may be performed using automatic equipment, in particular by segmented flow analysis (SFA) or flow injection analysis (FIA), thus reducing cadmium contamination in laboratory work places and waste water.

NOTE These methods are described in ISO 14673-2|IDF 189-2 and ISO 14673-3|IDF 189-3, respectively.

2 Normative references

The following normative documents contain provisions which, through reference in this text, constitute provisions of this part of ISO 14673|IDF 189. For dated references, subsequent amendments to, or revisions of, any of these publications do not apply. However, parties to agreements based on this part of ISO 14673|IDF 189 are encouraged to investigate the possibility of applying the most recent editions of the normative documents indicated below. For undated references, the latest edition of the normative document referred to applies. Members of ISO and IEC maintain registers of currently valid International Standards.

ISO 565, *Test sieves — Metal wire cloth, perforated metal plate and electroformed sheet — Nominal sizes of openings*

ISO 648, *Laboratory glassware — One-mark pipettes*

ISO 835-1, *Laboratory glassware — Graduated pipettes — Part 1: General requirements*

ISO 1042, *Laboratory glassware — One-mark volumetric flasks*

3 Terms and definitions

For the purposes of this part of ISO 14673 | IDF 189, the following terms and definitions apply.

3.1

nitrate content

mass fraction of nitrate determined by the procedure specified in this part of ISO 14673 | IDF 189

NOTE The nitrate content is expressed as the mass in milligrams of nitrate ions (NO_3^-) per kilogram of product.

3.2

nitrite content

mass fraction of nitrite determined by the procedure specified in this part of ISO 14673 | IDF 189

NOTE The nitrite content is expressed as the mass in milligrams of nitrite ions (NO_2^-) per kilogram of product.

4 Principle

A test portion is dispersed in warm water, with precipitation of the fat and proteins, then filtration. The nitrate ions are reduced to nitrite ions in a portion of the filtrate by means of copperized cadmium.

A red colour is developed in portions of both unreduced filtrate and the reduced solution, by addition of sulfanilamide and *N*-1-naphthyl ethylenediamine dihydrochloride. Spectrometric measurements are carried out at a wavelength of 538 nm.

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The nitrite content of the sample and the total nitrite content after reduction of nitrate ions are calculated by comparing the measured absorbances with those of a set of sodium nitrite calibration solutions. The nitrate content is calculated from the difference between these two contents.

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5 Reagents

Use only reagents of recognized analytical grade unless otherwise specified.

5.1 Water, distilled or deionized, or water of equivalent purity, free from nitrate and nitrite ions.

To avoid the possible inclusion of small gas bubbles in the copperized cadmium column (9.1.6), freshly boil the distilled or deionized water and cool to room temperature. Use the thus-prepared water for the preparation of the column (9.1), to check the reducing capacity of the column (9.2), and to regenerate the column (9.3).

5.2 Cadmium granules, of diameter 0,3 mm to 0,8 mm.

Prepare cadmium granules, if not available commercially, as follows.

Place a suitable number of zinc rods in a beaker. Cover the rods with cadmium sulfate solution (5.3). Scrape the cadmium sponge from the rods from time to time over a period of 24 h. Remove the zinc rods and decant the liquid until only sufficient remains to cover the cadmium sponge. Wash the sponge two or three times with water. Transfer the cadmium sponge to a laboratory blender together with 400 mm of the hydrochloric acid working solution (5.7) and blend for a few seconds to obtain granules of the required size. Return the contents of the blender to the beaker and leave to stand for several hours, while stirring occasionally to remove bubbles. Decant most of the liquid and immediately copperize the granules as described in 9.1.

WARNING — Because of its toxicity, the used cadmium should be delivered as chemical waste to the relevant authorities.

5.3 Cadmium sulfate solution, $c(\text{CdSO}_4 \cdot 8\text{H}_2\text{O}) = 40 \text{ g/l}$.

Dissolve 40 g of cadmium sulfate solution in water in a 1 000 ml volumetric flask (6.4). Dilute to the mark with water and mix.

5.4 Copper(II) sulfate solution, $c(\text{CuSO}_4 \cdot 5\text{H}_2\text{O}) = 20 \text{ g/l}$.

Dissolve 20 g of copper(II) sulfate in water in a 1 000 ml volumetric flask (6.4). Dilute to the mark with water and mix.

5.5 Hydrochloric acid (HCl), ($\rho_{20} = 1,19 \text{ g/ml}$).

5.6 Dilute hydrochloric acid, $c(\text{HCl}) \approx 2 \text{ mol/l}$.

Carefully add 160 ml of hydrochloric acid (5.5) to about 700 ml of water in a 1 000 ml volumetric flask (6.4) while regularly swirling the contents. Cool the contents to room temperature. Dilute to the mark with water and mix carefully.

5.7 Hydrochloric acid working solution, $c(\text{HCl}) \approx 0,1 \text{ mol/l}$.

Add 50 ml of dilute hydrochloric acid (5.6) to a 1 000 ml volumetric flask (6.4). Dilute to the mark with water and mix.

5.8 Zinc sulfate solution, $c(\text{ZnSO}_4 \cdot 7\text{H}_2\text{O}) = 535 \text{ g/l}$.

Dissolve 53,5 g of zinc sulfate in water in a 100 ml volumetric flask (6.4). Dilute to the mark with water and mix.

5.9 Potassium hexacyanoferrate(II) solution, $c(\text{K}_4[\text{Fe}(\text{CN})_6] \cdot 3\text{H}_2\text{O}) = 172 \text{ g/l}$.

Dissolve 17,2 g of potassium hexacyanoferrate(II) trihydrate in water in a 100 ml volumetric flask (6.4). Dilute to the mark with water and mix.

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5.10 Disodium ethylenediaminetetraacetate dihydrate (EDTA) solution ($\text{Na}_2\text{C}_{10}\text{H}_{14}\text{N}_2\text{O}_8 \cdot 2\text{H}_2\text{O}$).

Dissolve 33,5 g of EDTA in about 900 ml water in a 1 000 ml volumetric flask (6.4). Dilute to the mark with water and mix.

5.11 Solution I.

Carefully add 450 ml of hydrochloric acid (5.5) to a 1 000 ml volumetric flask (6.4). Dilute to the mark with water and mix.

5.12 Solution II.

Dissolve by heating on a water bath (6.15) 0,5 g of sulfanilamide ($\text{NH}_2\text{C}_6\text{H}_4\text{SO}_2\text{NH}_2$) in a mixture of 75 ml of water and 5 ml of hydrochloric acid (5.5) in a 100 ml volumetric flask (6.4). Cool to room temperature. Dilute to the mark with water and mix. Filter the obtained solution, if necessary.

5.13 Solution III.

Dissolve 0,1 g of *N*-1-naphthyl ethylenediamine dihydrochloride ($\text{C}_{10}\text{H}_7\text{NHCH}_2\text{CH}_2\text{NH}_2 \cdot 2\text{HCl}$) in water in a 100 ml volumetric flask (6.4). Dilute to the mark with water and mix. Filter the obtained solution, if necessary.

The solution may be stored for up to 1 week in a well-stoppered brown bottle in a refrigerator.

5.14 Sodium nitrite stock solution (NaNO_2).

Dry a few grams of sodium nitrite in an oven (6.16) at 110 °C to 120 °C to constant mass (i.e. until the difference between two successive weighings does not exceed 1 mg). Dissolve 0,150 g of the sodium nitrite in water in a 1 000 ml volumetric flask (6.4). Dilute to the mark with water and mix.

5.15 Sodium nitrite standard working solution.

Prepare the sodium nitrite standard working solution on the day of use. Transfer with a pipette (6.5), 10 ml of the stock solution (5.14) and 20 ml of the buffer solution (5.19) to a 1 000 ml volumetric flask (6.4). Dilute to the mark with water and mix. The nitrite content of the sodium nitrite standard working solution is 1 µg/ml.

5.16 Potassium nitrate stock solution (KNO₃).

Dry a few grams of potassium nitrate in an oven (6.16) at 110 °C to 120 °C to constant mass (i.e. until the difference between two successive weighings does not exceed 1 mg). Dissolve 1,468 g of the potassium nitrate in water in a 1 000 ml volumetric flask (6.4). Dilute to the mark with water and mix.

5.17 Potassium nitrate working standard solution.

Prepare the potassium nitrate working standard solution on the day of use. Transfer with a pipette (6.5), 5 ml of the potassium nitrate stock solution (5.16) and 20 ml of the buffer solution (5.19) to a 1 000 ml volumetric flask (6.4). Dilute to the mark with water and mix. The nitrate content of the potassium nitrate working standard solution is 4,50 µg/l.

5.18 Ammonia solution (NH₃), ($\rho_{20} = 0,91$ g/ml).

If an ammonia solution of above-mentioned concentration is not available, an equivalent amount of a more concentrated ammonia solution may be used in 5.19 [e.g. 103 ml of a 35 % (mass fraction) ammonia solution ($\rho_{20} = 1,19$ g/ml)].

5.19 Buffer solution, pH 9,6 to 9,7.

Dilute 50 ml of hydrochloric acid (5.5) with 600 ml of water in a conical flask (6.3) and mix. Add 135 ml of the ammonia solution (5.18) and dilute to 1 000 ml with 215 ml of water and mix. Adjust the pH, if necessary, to between 9,6 to 9,7.

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6 Apparatus

Clean all glassware thoroughly and rinse with distilled water to ensure that it is free from nitrate and nitrite ions.

Usual laboratory equipment and, in particular, the following.

- 6.1 **Analytical balance**, capable of weighing to the nearest 1 mg, with a readability of 0,1 mg.
- 6.2 **Sample container**, provided with an airtight lid.
- 6.3 **Conical flasks**, of capacity 250 ml, 500 ml and 1 000 ml.
- 6.4 **Volumetric flasks**, of nominal capacity 100 ml, 500 ml and 1 000 ml respectively, complying with the requirements of ISO 1042, class B.
- 6.5 **Pipettes**, capable of delivering 2 ml, 4 ml, 5 ml, 6 ml, 8 ml, 10 ml, 12 ml, 20 ml and 25 ml respectively, complying with the requirements of ISO 648, class A, or ISO 835-1. Where appropriate, burettes may be used instead of pipettes.
- 6.6 **Measuring cylinders**, of capacities 5 ml, 10 ml, 25 ml, 100 ml, 250 ml, 500 ml and 1 000 ml respectively.
- 6.7 **Glass funnels**, of diameter 7 cm, with short stem.
- 6.8 **Filter paper**, medium grade, of diameter about 15 cm, free from nitrate and nitrite ions.
- 6.9 **Reduction column**, made of glass, an example of which is given in Figure 1.

6.10 Spectrometer, suitable for measuring absorbance at a wavelength of 538 nm, with cells of optical path length 1 cm to 2 cm.

6.11 Grinding device, appropriate for grinding the test sample, if necessary. To avoid loss of moisture, the device should not produce undue heat. A hammer shall not be used.

6.12 Laboratory mixer or homogenizer, with glass containers of capacity 250 ml or 400 ml, suitable for suspending test portions of cheese and whey cheese.

6.13 Test sieve, of woven wire cloth, of diameter 200 mm, nominal size of openings 500 µm, and a receiver complying with the requirements of ISO 565.

6.14 Magnetic stirrer.

6.15 Water bath, capable of boiling water.

6.16 Oven, capable of maintaining a temperature of between 110 °C and 120 °C.

7 Sampling

Sampling is not part of the method specified in this part of ISO 14673 | IDF 189. A recommended sampling method is given in ISO 707.

It is important that the laboratory receive a sample which is truly representative and has not been damaged or changed during transport or storage.

Store the test sample in such a way that deterioration and change in composition are prevented.

8 Preparation of test sample

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8.1 Dried milk and dried whey

Transfer the test sample to a sample container (6.2) of capacity about twice the volume of the test sample. Close the container immediately. Mix the test sample thoroughly by repeatedly shaking and inverting the container until a homogeneous sample is obtained.

8.2 Caseins and caseinates

8.2.1 Thoroughly mix the test sample, if necessary after transferring all of it to a sample container (6.2) of suitable capacity, by repeatedly shaking and inverting the container.

8.2.2 Transfer 50 g of the test sample to the test sieve (6.13). If the 50 g portion directly passes, or nearly completely passes the sieve, pass the whole mixed test sample (8.2.1) through the sieve.

8.2.3 If the test sample does not pass completely through the sieve, use the grinding device (6.11) to achieve that condition. Immediately transfer all the sieved test sample to the sample container (6.2) and mix thoroughly in the closed container. During these operations, take precautions to avoid any change in the water content of the product.

8.2.4 After the test sample has been prepared, proceed with the preparation of the test portion (9.4) as soon as possible.

8.3 Cheese

8.3.1 Prior to analysis, remove the rind or mouldy surface layer of the test sample so as to provide a test sample representative of the cheese as it is usually consumed.