TECHNICAL SPECIFICATION

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Milk and canned evaporated milk — Determination of tin content — Spectrometric method

Lait et lait concentré non sucré en boîte — Détermination de la teneur en étain — Méthode spectrométrique

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ISO copyright office
Case postale 56 • CH-1211 Geneva 20
Tel. + 41 22 749 01 11
Fax + 41 22 749 09 47
E-mail copyright@iso.org
Web www.iso.org

International Dairy Federation
Diamant Building • Boulevard Auguste Reyers 80 • B-1030 Brussels
Tel. + 32 2 733 98 88

Fax + 32 2 733 04 13 E-mail info@fil-idf.org Web www.fil-idf.org

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 2.

The main task of technical committees is to prepare International Standards. 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.

In other circumstances, particularly when there is an urgent market requirement for such documents, a technical committee may decide to publish other types of normative document:

- an ISO Publicly Available Specification (ISO/PAS) represents an agreement between technical experts in an ISO working group and is accepted for publication if it is approved by more than 50 % of the members of the parent committee casting a vote. DARD PREVIEW
- an ISO Technical Specification (ISO/TS) represents an agreement between the members of a technical committee and is accepted for publication if it is approved by 2/3 of the members of the committee casting a vote.
 ISO/TS 9941:2003

An ISO/PAS or ISO/TS is reviewed after three years in order to decide whether it will be confirmed for a further three years, revised to become an international Standard, or withdrawn. If the ISO/PAS or ISO/TS is confirmed, it is reviewed again after a further three years, at which time it must either be transformed into an International Standard or be withdrawn.

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

ISO/TS 9941 IDF/RM 160 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.

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.

The main task of technical committees is to prepare International Standards. 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 IDF National Committees casting a vote.

In other circumstances, particularly when there is an urgent market requirement for such documents, a Standing Committee may decide to publish an other type of normative document which is called by IDF: Reviewed method. Such a method represents an agreement between the members of a Standing Committee and is accepted for publication if it is approved by at least 50 % of the committee members casting a vote. A Reviewed method is equal to an ISO/PAS or ISO/TS and will, therefore, also be published jointly under ISO conditions.

ISO/TS 9941|IDF/RM 160 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 Elements in milk and milk products, of the Standing Committee on Minor components and characterization of physical properties, under the aegis of its project leader, Dr M. Carl (DE).

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Introduction

This Technical Specification specifies a spectrometric method for the determination of the tin content in milk and canned evaporated milk. Its detection limit is 5 mg/kg. Despite several attempts, the joint IDF/ISO/AOAC International Action Team (JAT), *Elements in milk and milk products*, could not organize a collaborative study with sufficient number of participating laboratories to conform to ISO 5725. Therefore, no precision figures for repeatability and reproducibility could be established. However, since the method has been proven to be reliable by at least three experienced laboratories, in particular with respect to its accuracy, it was proposed to adopt the method as a Technical Specification rather than an International Standard. By publishing a Technical Specification, it is expected that in future more laboratories will have experienced the method and this so would make a full interlaboratory study and the publication of an International Standard possible.

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Milk and canned evaporated milk — Determination of tin content — Spectrometric method

1 Scope

This Technical Specification specifies a spectrometric method for the determination of the tin content of whole milk and canned evaporated milk. The detection limit of the method is 5 mg/kg.

2 Normative references

The following referenced documents are indispensable for the application of this document. For dated references, only the edition cited applies. For undated references, the latest edition of the referenced document (including any amendments) applies.

ISO 3696:1987, Water for analytical laboratory use - Specification and test methods

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3 Terms and definitions

ISO/TS 9941:2003

For the purposes of this document, the following terms and definitions apply: a055-

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3.1

tin content

mass fraction of substances determined by the procedure specified in this Technical Specification

NOTE The tin content is expressed in milligrams per kilogram of sample.

4 Principle

The organic material is digested with a mixture of nitric acid and sulfuric acid. Water, hydrochloric acid and sodium carbonate solution are added. Any interfering iron(III) ions are masked with thiourea solution and the tin(IV) is complexed with quercetin. The absorbance of the yellow solution is measured spectrometrically at the wavelength of maximum absorption (437 nm).

5 Reagents

Use only reagents of very pure analytical grade which, with the exception of the tin standard solution (5.11), are free from tin.

- **5.1** Water, double-distilled, complying with the requirements of ISO 3696:1987, grade 2.
- **5.2 Ethanol** (CH₃CH₂OH), with volume fraction about 96 %.
- 5.3 Diethyl ether $[(C_2H_5)_2O]$.

ISO/TS 9941:2003(E) IDF/RM 160:2003(E)

- **5.4** Sulfuric acid, concentrated, $\rho_{20}(H_2SO_4) = 1.84$ g/ml.
- **5.5** Nitric acid, concentrated, $\rho_{20}(HNO_3) = 1,42 \text{ g/ml.}$
- **5.6 Hydrogen peroxide solution**, $\rho_{20}(H_2O_2) = (1,099 \text{ to } 1,103) \text{ g/ml.}$

Store the hydrogen peroxide solution in a refrigerator.

5.7 Hydrochloric acid solution, c(HCI) = 2.5 mol/l solution.

Dilute 221 ml of concentrated hydrochloric acid [$\rho_{20}(HCl) = (1,17 \text{ to } 1,18) \text{ g/ml}$] with water to 1 000 ml and mix.

5.8 Sodium carbonate solution, $c(Na_2CO_3) = 200 \text{ g/l.}$

Dissolve 200 g of anhydrous sodium carbonate in water. Dilute with water to 1 000 ml and mix.

5.9 Thiourea solution, $c[CS(NH_2)_2] = 90 \text{ g/l}.$

Dissolve 45 g of thiourea in water. Dilute with water to 500 ml.

5.10 Quercetin solution, $c(C_{15}H_{10}O_7) = 0.75 \text{ g/l.}$

Dissolve 750 mg of quercetin (3,3',4',5,7-pentahydroxyflavone) in ethanol (5.2). Dilute with ethanol to 1 000 ml and mix. Filter the quercetin solution through a filter paper. Store the solution in the dark for no longer than one week.

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5.11 Tin standard solution, c(Sn) = 1,000 g/l.

Dilute a commercially available preparation which contains exactly 1,000 g of Sn [e.g. Sn(IV), Titrisol No. 9929¹⁾ is suitable] with the hydrochloric acid solution (5.7) to 1 000 ml. The tin standard solution contains 1 mg/ml of Sn.

6 Apparatus

Usual laboratory equipment and, in particular, the following.

6.1 Glassware

Keep clean glassware (6.5, 6.7, 6.8 and 6.9), including the glass (or quartz) beads (6.6), in a nitric acid solution with a mass fraction of 10 % nitric acid. Rinse the glassware and the beads three times before use with distilled water and then three times with double-distilled water. Dry, if necessary, by successively rinsing with ethanol (5.2) and diethyl ether (5.3).

- **6.2** Analytical balance, capable of weighing to the nearest 1 mg.
- **6.3** Water baths, capable of operating at 20 °C ± 2 °C, at 40 °C ± 1 °C and at between 40 °C and 60 °C.
- **6.4** Micro gas burners, which do not emit tin-containing particles, or electric heaters.
- **6.5 Digestion flasks** (Kjeldahl flasks), of capacity approximately 70 ml, with ground-glass joints (NS 19, with matching glass stoppers), calibrated on the lower part of the neck at 50 ml with a mark.

¹⁾ Titrisol No. 9929 is a product commercially available. This information is given for the convenience of the users of this Technical Specification and does not constitute an endorsement by ISO or IDF of this product.

- 6.6 Beads, made of glass or quartz.
- **6.7** One-mark volumetric flasks, of capacity 50 ml, 500 ml and 1 000 ml.
- **6.8** Graduated pipettes, of capacity 1 ml, 2 ml and 5 ml, with 0,1 ml graduations.
- **6.9** One-mark pipettes, capable of delivering 3 ml, 10 ml and 20 ml.
- **6.10** Micropipettes, capable of delivering 10 μl, 20 μl, 50 μl, 100 μl and 150 μl.
- **6.11 Spectrometer**, capable of measuring absorbance at 437 nm, equipped with glass or quartz cells of 10 mm optical path length, with polytetrafluoroethylene stoppers.

7 Sampling

Sampling is not part of the method specified in this Technical Specification. 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.

Care should be taken to avoid contamination by tin during sampling. Store glass sampling jars in 10 % (mass fraction) nitric acid solution. Rinse them thoroughly and dry them before use.

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8 Preparation of test sampleandards.iteh.ai)

- 8.1 Shake the container thoroughly with frequent inversion. Avoid contamination by tin when opening the container and pouring out its contents slowly into another precleaned container made of glass and provided with an airtight lid. Incorporate in the test sample any fat or other constituents adhering to the wall of the original container. Stir vigorously and close the glass container.
- **8.2** Heat the closed glass container in a water bath (6.3) set at between 40 °C and 60 °C. Remove and shake the container vigorously every 15 min. After 2 h, remove the container and cool in another water bath to 20 °C. Remove the lid and mix thoroughly by stirring the test sample with a spoon or spatula.

If the fat separates out, correct results cannot be expected.

9 Procedure

9.1 Test portion and pretreatment

Take precautions to avoid contamination by tin during the procedure. Weigh, to the nearest 1 mg, into a digestion flask (6.5), $0.5 \text{ g} \pm 0.1 \text{ g}$ of prepared test sample (8.2) or, in the case of a prepared test sample of milk, $1.0 \text{ g} \pm 0.1 \text{ g}$. Add, while swirling, 0.5 ml of water (5.1), 0.5 ml of sulfuric acid (5.4) and 0.5 ml of nitric acid (5.5).

9.2 Digestion

9.2.1 Add three glass (or quartz) beads (6.6) to the contents of the digestion flask (see 9.1). Leave the flask at room temperature for 30 min. Operating under a well-ventilated fume hood, place the flask in an inclined position and heat it with a micro gas burner or electric heater (6.4). In the case of a burner, control the height of the flame; in the case of an electric heater, control the power position so as to limit the production of foam in the flask. As a limit, foaming is allowed into the neck of the flask, but the foam shall not escape. Keep the flask contents gently boiling. Avoid local overheating and direct heating of the flask above the surface level of the contents.