
**Fruit and vegetable products —
Determination of tin content**

*Produits dérivés des fruits et légumes — Détermination de la teneur
en étain*

Sample Document

get full document from standards.iteh.ai



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.

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.

International Standard ISO 2447 was prepared by Technical Committee ISO/TC 34, *Agricultural food products*, Subcommittee SC 3, *Fruit and vegetable products*.

This second edition cancels and replaces the first edition (ISO 2447:1974), which has been technically revised.

Sample Document

get full document from standards.iteh.ai

© ISO 1998

All rights reserved. Unless otherwise specified, no part of this publication may be reproduced or utilized in any form or by any means, electronic or mechanical, including photocopying and microfilm, without permission in writing from the publisher.

International Organization for Standardization
Case postale 56 • CH-1211 Genève 20 • Switzerland
Internet @iso.ch

Printed in Switzerland

Fruit and vegetable products — Determination of tin content

1 Scope

This International Standard specifies a method for the determination of the tin content in fruit and vegetable products.

The method is applicable to products which may contain, per kilogram, up to:

- 1,25 g of copper;
- 0,6 g of lead;
- 6 g of zinc;
- 40 g of phosphorus.

2 Normative reference

The following standard contains provisions which, through reference in this text, constitute provisions of this International Standard. At the time of publication, the edition indicated was valid. All standards are subject to revision, and parties to agreements based on this International Standard are encouraged to investigate the possibility of applying the most recent edition of the standard indicated below. Members of IEC and ISO maintain registers of currently valid International Standards.

ISO 5515:1979, *Fruits, vegetables and derived products — Decomposition of organic matter prior to analysis — Wet method.*

3 Principle

After destruction of the organic matter by means of sulfuric and nitric acids, and conversion of the tin to the stannic form, a complex is formed in a buffered solution of pH 1,0 to pH 1,2 [the iron(III) being masked, if necessary, by reduction with ascorbic acid]. The complex is coloured orange with phenylfluorone and the colour compared with those obtained under the same conditions but starting from standard solutions of pure tin.

4 Reagents

Use only reagents of recognized analytical grade, and distilled or demineralized water or water of equivalent purity.

4.1 Sulfuric acid, $\rho_{20} = 1,84$ g/ml.

4.2 Dilute sulfuric acid, 1,25 mol/l.

4.3 Ascorbic acid, 50 g/l solution.

4.4 Nitric acid, $\rho_{20} = 1,42$ g/ml.