
International Standard



3634

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Vegetable products — Determination of chloride content

Produits dérivés des légumes — Détermination de la teneur en chlorures

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Foreword

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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 3634 was developed by Technical Committee ISO/TC 34, *Agricultural food products*, and was circulated to the member bodies in May 1978.

It has been approved by the member bodies of the following countries :

Australia	Iran	South Africa, Rep. of
Bulgaria	Israel	Spain
Canada	Malaysia	Thailand
Czechoslovakia	Netherlands	Turkey
France	Peru	USA
Germany, F.R.	Poland	Yugoslavia
Hungary	Portugal	
India	Romania	

No member body expressed disapproval of the document.

Vegetable products — Determination of chloride content

1 Scope and field of application

This International Standard specifies a method for the determination of the chloride content of vegetable products.

1.1 Special case

If the product contains natural anthocyanin pigments, the method is applicable with the modifications specified in clause 8.

2 Definition

chloride content of vegetable products : The total chloride content determined according to the method specified and expressed as a percentage by mass of sodium chloride.

3 Principle

Precipitation of chloride by the addition of an excess of a standard volumetric silver nitrate solution and titration of this excess of silver nitrate with a standard volumetric potassium thiocyanate solution.

4 Reagents

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

4.1 Nitrobenzene.

4.2 Nitric acid, about 4 N solution.

Mix one volume of nitric acid (ρ_{20} 1,39 to 1,42 g/ml) with three volumes of water.

4.3 Silver nitrate, 0,100 0 N standard volumetric solution.

Dry silver nitrate (AgNO_3) for 2 h at 150 °C and allow to cool in a desiccator. Dissolve 16,989 0 g of the dried silver nitrate in water and dilute to 1 000 ml in a volumetric flask.

4.4 Potassium thiocyanate, 0,1 N standard volumetric solution.

Dissolve 9,72 g of potassium thiocyanate (KSCN) in water and dilute to 1 000 ml in a volumetric flask.

Standardize this solution with the silver nitrate solution (4.3) in the presence of the ammonium iron(III) sulphate solution (4.5).

4.5 Ammonium iron(III) sulphate, $[(\text{NH}_4)_2\text{SO}_4 \cdot \text{Fe}_2(\text{SO}_4)_3 \cdot 24\text{H}_2\text{O}]$, saturated aqueous solution, acidified with nitric acid (5 ml of nitric acid, ρ_{20} 1,39 to 1,42 g/ml, per 100 ml of the solution).

5 Apparatus

Usual laboratory apparatus, and in particular :

5.1 Homogenizer, or mortar [for thick, pasty or solid products (6.1.3)].

5.2 Beaker, 250 ml.

5.3 Volumetric flask, 250 ml, complying with ISO 1042.

5.4 Pipettes, one-mark, to deliver respectively 1 — 3 — 5 — 20 ml, complying with ISO 648.

5.5 Conical flask, 200 ml.

5.6 Burettes, 25 ml, complying with ISO/R 385.

6 Procedure

6.1 Preparation of test sample

6.1.1 Products containing distinct solid and liquid phases

If a specification exists, carry out the determination on the phase indicated in the specification. If there is no specification, and in the case of freshly prepared products, mix the laboratory sample thoroughly and carry out the determination on the homogenized sample.

6.1.2 Liquid products

Mix the laboratory sample thoroughly.