

INTERNATIONAL STANDARD

ISO 751

Second edition
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Fruit and vegetable products — Determination of water-insoluble solids

*Produits dérivés des fruits et légumes — Détermination du résidu sec
insoluble dans l'eau*

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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.

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 751 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 751:1981), which has been technically revised.

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Fruit and vegetable products — Determination of water-insoluble solids

1 Scope

This International Standard specifies a method for the determination of the content of water-insoluble solids in the edible parts of fruit and vegetable products.

2 Principle

The water-soluble matter in a test portion is dissolved in water, followed by filtration, drying of the residue and weighing.

3 Apparatus

Usual laboratory apparatus and, in particular, the following.

- 3.1 Beakers, of capacity 250 ml or 400 ml.
- 3.2 Buchner funnel.
- 3.3 Filter paper, medium texture.
- 3.4 Indicator paper.
- 3.5 Weighing vessel.
- 3.6 Desiccator, containing an efficient desiccant.
- 3.7 Oven, capable of being maintained at $103\text{ °C} \pm 2\text{ °C}$.
- 3.8 Centrifuge.
- 3.9 Analytical balance, capable of weighing to the nearest 0,001 g.

4 Sampling

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

Sampling is not part of the method specified in this International Standard. As there is no specific International Standard dealing with fruit and vegetable products, it is recommended that the parties concerned come to an agreement on the subject.