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EN1988-2:1998

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EUROPEAN STANDARD
NORME EUROPÉENNE
EUROPÄISCHE NORM

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Descriptors: food products, chemical analysis, determination of content, sulphites, enzymatic methods

English version

Foodstuffs - Determination of sulfite - Part 2: Enzymatic method

Produits alimentaires - Dosage des sulfites - Partie 2:
Méthode enzymatique

Lebensmittel - Bestimmung von Sulfit - Teil 2:
Enzymatisches Verfahren

This European Standard was approved by CEN on 1 January 1998.

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Foreword

This European Standard has been prepared by Technical Committee CEN/TC 275 "Food analysis - Horizontal methods", the secretariat of which is held by DIN.

This European Standard shall be given the status of a national standard, either by publication of an identical text or by endorsement, at the latest by August 1998, and conflicting national standards shall be withdrawn at the latest by August 1998.

According to the CEN/CENELEC Internal Regulations, the national standards organizations of the following countries are bound to implement this European Standard: Austria, Belgium, Czech Republic, Denmark, Finland, France, Germany, Greece, Iceland, Ireland, Italy, Luxembourg, Netherlands, Norway, Portugal, Spain, Sweden, Switzerland and the United Kingdom.

This European Standard "Foodstuffs - Determination of sulfite", consists of the following parts:

Part 1: Optimized Monier-Williams method

Part 2: Enzymatic method

Introduction

Sulfite can be used as a preservative in foodstuffs. In order to minimize possible negative health effects, many countries have regulated the use of sulfite in foods. This has resulted in the development of several methods of analysis to detect the presence and quantity of sulfite in a great variety of foods.