

# INTERNATIONAL STANDARD

**ISO  
750**

Second edition  
1998-08-01

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## **Fruit and vegetable products — Determination of titratable acidity**

*Produits dérivés des fruits et légumes — Détermination de l'acidité titrable*



Reference number  
ISO 750:1998(E)

## 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 750 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 750:1981), which has been technically revised.

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# Fruit and vegetable products — Determination of titratable acidity

## 1 Scope

This International Standard specifies two methods for the determination of the titratable acidity of fruit and vegetable products:

- a potentiometric reference method;
- a routine method using a coloured indicator.

By convention, the latter method does not apply to wines.

In the case of some coloured products, it may be difficult to determine the endpoint of the titration in the latter method and the former method should preferably be used.

NOTE — The determination of titratable acidity is of no value in the case of products to which sulfur dioxide has been added.

## 2 Principle

### 2.1 Potentiometric method

Potentiometric titration with a standard volumetric solution of sodium hydroxide.

### 2.2 Routine method

Titration with a standard volumetric solution of sodium hydroxide in the presence of phenolphthalein as indicator.

## 3 Reagents

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

**3.1 Sodium hydroxide**, standard volumetric solution,  $c(\text{NaOH}) = 0,1 \text{ mol/l}$ .<sup>1)</sup>

**3.2 Buffer solutions**, of known pH.

**3.3 Phenolphthalein**, 10 g/l solution in 95 % (V/V) ethanol.

## 4 Apparatus

Usual laboratory apparatus and, in particular, the following.

**4.1 Homogenizer or mortar and pestle.**

**4.2 Pipettes**, to deliver 25 ml, 50 ml or 100 ml.

1) Previously expressed as "0,1 N standard volumetric solution."