

INTERNATIONAL STANDARD

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Meat and meat products — Determination of total phosphorus content — Spectrometric method

*Viande et produits à base de viande — Détermination de la teneur en
phosphore total — Méthode spectrométrique*



Reference number
ISO 13730:1996(E)

Foreword

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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 13730 was prepared by Technical Committee ISO/TC 34, *Agricultural food products*, Subcommittee SC 5, *Meat and meat products*.

Annex A of this International Standard is for information only.

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International Organization for Standardization
Case postale 56 • CH-1211 Genève 20 • Switzerland
Internet: central@isocs.iso.ch
X.400: c=ch; a=400net; p=iso; o=isocs; s=central

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Meat and meat products — Determination of total phosphorus content — Spectrometric method

1 Scope

This International Standard specifies a method for the determination of the total phosphorus content of all kinds of meat and meat products, including poultry. The precision results quoted in this method relate only to processed sausages.

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 936:—¹⁾, *Meat and meat products — Determination of ash*.

3 Definition

For the purposes of this International Standard, the following definition applies.

3.1 total phosphorus content of meat and meat products: Mass of phosphorus pentoxide determined by the procedure specified in this International Standard, expressed as a percentage of the mass of the test portion.

4 Principle

Drying of the test portion and incineration of the residue. After cooling, hydrolysis of the ash with nitric acid. Filtration and dilution followed by the formation of a yellow compound with a mixture of ammonium monovanadate and ammonium heptamolybdate. Photometric measurement at a wavelength of 430 nm.

¹⁾ To be published. (Revision of ISO 936:1978)