
**Meat and meat products —
Measurement of pH — Reference method**

*Viande et produits à base de viande — Mesurage du pH — Méthode de
référence*



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Foreword

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Attention is drawn to the possibility that some of the elements of this International Standard may be the subject of patent rights. ISO shall not be held responsible for identifying any or all such patent rights.

International Standard ISO 2917 was prepared by Technical Committee ISO/TC 34, *Agricultural food products*, Subcommittee SC 6, *Meat and meat products*.

This second edition cancels and replaces the first edition (ISO 2917:1974), which has been technically revised.

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Meat and meat products — Measurement of pH — Reference method

1 Scope

This International Standard specifies the reference method for measuring the pH of all kinds of meat and meat products, including poultry.

The method is applicable to products which may be homogenized and also to non-destructive measurements on carcass meat, quarters and muscles.

2 Normative reference

The following normative document contains provisions which, through reference in this text, constitute provisions of this International Standard. For dated references, subsequent amendments to, or revisions of, this publication do not apply. However, parties to agreements based on this International Standard are encouraged to investigate the possibility of applying the most recent edition of the normative document indicated below. For undated references, the latest edition of the normative documents referred to applies. Members of ISO and IEC maintain registers of currently valid International Standards.

ISO 3696, *Water for analytical laboratory use — Specification and test methods*.

3 Term and definition

For the purposes of this International Standard, the following term and definition apply.

3.1

pH of meat and meat products

result of measurements performed in accordance with the procedure specified in this International Standard

4 Principle

The potential difference is measured between a glass electrode and a reference electrode, which are placed in a sample or a sample extract of the meat or meat product.

5 Reagents

Use only reagents of recognized analytical grade, unless otherwise specified.

5.1 **Water**, complying with at least grade 3 in accordance with ISO 3696.

The water used for preparing the buffer solutions should in addition be freshly boiled or scrubbed with carbon-dioxide-free nitrogen to remove carbon dioxide.