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Butter — Determination of pH of the serum — Potentiometric method

*Beurre — Détermination du pH de la phase aqueuse — Méthode
potentiométrique*



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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.

International Standards are drafted in accordance with the rules given in the ISO/IEC Directives, Part 2.

The main task of technical committees is to prepare International Standards. 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.

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

ISO 7238|IDF 104 was prepared by Technical Committee ISO/TC 34, *Food products*, Subcommittee SC 5, *Milk and milk products*, and the International Dairy Federation (IDF), in collaboration with AOAC International. It is being published jointly by ISO and IDF and separately by AOAC International.

This edition of ISO 7238|IDF 104 cancels and replaces ISO 7238:1983, of which it constitutes a minor revision. Only editorial changes have been made.

Foreword

IDF (the International Dairy Federation) is a worldwide federation of the dairy sector with a National Committee in every member country. Every National Committee has the right to be represented on the IDF Standing Committees carrying out the technical work. IDF collaborates with ISO and AOAC International in the development of standard methods of analysis and sampling for milk and milk products.

Draft International Standards adopted by the Action Teams and Standing Committees are circulated to the National Committees for voting. Publication as an International Standard requires approval by at least 50 % of the National Committees casting a vote.

ISO 7238|IDF 104 was prepared by Technical Committee ISO/TC 34, *Food products*, Subcommittee SC 5, *Milk and milk products*, and the International Dairy Federation (IDF), in collaboration with AOAC International. It is being published jointly by ISO and IDF and separately by AOAC International.

All work was carried out by the Joint ISO/IDF/AOAC Group of Experts, *pH of butter* (E36), under the aegis of its project leader, Mr L.J. Pootvliet (NL).

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Butter — Determination of pH of the serum — Potentiometric method

1 Scope

This International Standard specifies a potentiometric method for the determination of the pH of the serum from all types of butter.

2 Normative references

The following referenced documents are indispensable for the application of this document. For dated references, only the edition cited applies. For undated references, the latest edition of the referenced document (including any amendments) applies.

ISO 3696:1987, *Water for analytical laboratory use — Specification and test methods*

3 Terms and definitions

For the purposes of this document, the following terms and definitions apply.

3.1

pH of butter serum

potential difference at the measuring temperature between two electrodes immersed in butter serum, determined by the procedure specified in this International Standard

NOTE It is expressed in pH units.

4 Principle

The potential difference is measured between a glass electrode and a reference electrode in the serum separated from melted butter.

5 Reagents

Use only reagents of recognized analytical grade, unless otherwise specified, and recently distilled water that has been protected from absorption of carbon dioxide and that complies with the requirements for grade 1 water specified in ISO 3696:1987.