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**Ice-cream and milk ice — Determination
of total solids content (Reference
method)**

*Crème glacée et glace au lait — Détermination de la teneur en matière
sèche totale (Méthode de référence)*



Reference numbers
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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.

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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 3728|IDF 70 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 3728|IDF 70 cancels and replaces ISO 3728:1977, 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 3728|IDF 70 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, *Total solids* (E13), under the aegis of its project leader, Mr J.R. Fatin (FR).

This edition of ISO 3728|IDF 70 cancels and replaces IDF 70:1972. Only editorial changes have been made.

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Ice-cream and milk ice — Determination of total solids content (Reference method)

1 Scope

This International Standard specifies a reference method for the determination of the total solids content of ice-cream, milk ices and similar products.

2 Terms and definitions

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

2.1

total solids content of ice-cream or milk ice

mass fraction of material remaining after drying by the procedure specified in this International Standard

3 Principle

A known quantity of the sample, diluted with water and mixed with sand, is dried at 102 °C, to constant mass, then reweighed to determine the mass of the residue.

4 Apparatus and materials

Usual laboratory apparatus and, in particular, the following.

4.1 Analytical balance, capable of weighing to the nearest 1 mg, with a readability of 0,1 mg.

4.2 Desiccator, containing an efficient drying agent.

4.3 Drying oven, well-ventilated and capable of being maintained at $102\text{ °C} \pm 2\text{ °C}$.

4.4 Flat dish, non-corrodible under the test conditions, about 25 mm deep and about 75 mm in diameter, with well-fitting lid.

4.5 Water bath, capable of being maintained at $45\text{ °C} \pm 1\text{ °C}$.

4.6 Boiling water bath.

4.7 Flat-ended glass rod, the total length of which shall be slightly less than the diameter of the dish (4.4).

4.8 Quartz sand or sea sand, which passes through a sieve with nominal size of aperture 500 µm but is retained on a sieve of nominal size of aperture of 180 µm (see ISO 565 [1]). The sand shall be washed successively with concentrated hydrochloric acid and distilled water, dried and ignited.

NOTE Acid-washed sand is commercially available.