
**Fresh and quick-frozen maize and peas —
Determination of alcohol-insoluble solids
content**

*Maïs et petits pois frais et congelés — Détermination de la teneur en
résidus insolubles dans l'alcool*



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Published in Switzerland

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Foreword

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ISO 23392 was prepared by Technical Committee ISO/TC 34, *Food Products*, Subcommittee SC 14, *Fresh, dry and dried fruits and vegetables*.

Fresh and quick-frozen maize and peas — Determination of alcohol-insoluble solids content

1 Scope

This International Standard specifies a method for the determination of the alcohol-insoluble solids content of fresh or quick-frozen peas and maize, as well as whole kernel maize.

2 Terms and definitions

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

2.1

alcohol-insoluble solids content

whole of the compounds determined by the method specified in this International Standard and expressed as a percentage by mass

3 Principle

A properly prepared test portion is boiled with ethanol, followed by filtration and washing the solids with ethanol until the filtrate is clear. The alcohol-insoluble solids are dried and weighed. The result is used as a guide to maturity index.

4 Reagents

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

4.1 Ethanol, a volume fraction of 95 % denatured with a volume fraction of 5 % methanol.

4.2 Diluted ethanol, a volume fraction of 80 %. Dilute 8 volumes of ethanol (4.1) with 1,5 volumes of water.

5 Apparatus

Usual laboratory apparatus and, in particular, the following.

5.1 Analytical balance, capable of weighing to the nearest 0,001 g.

5.2 Flask, of capacity 250 ml, with a standard taper ground-glass joint, fitted with a reflux condenser.

5.3 Buchner funnel.

5.4 Drying dish, flat-bottomed, with a close-fitting lid.

5.5 Boiling water bath.