
**Yogurt — Determination of total solids
content (Reference method)**

*Yaourt — Détermination de la teneur totale en matières solides
(Méthode de référence)*



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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 13580|IDF 151 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.

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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.

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

ISO 13580|IDF 151 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 Action Team on *Water*, of the Standing Committee *Main components of milk*, under the aegis of its project leader, Mrs M. Nicolas (FR).

This edition of ISO 13580|IDF 151 cancels and replaces the first edition of IDF 151:1991.

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Yogurt — 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 plain, flavoured, sweetened and fruit yogurts.

2 Normative references

The following referenced document is 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 11869, *Yogurt — Determination of titratable acidity — Potentiometric method*¹⁾

3 Terms and definitions

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

3.1

total solids content

mass fraction of substances remaining after completion of the heating process specified in this International Standard

NOTE The total solids content is expressed as a percentage by mass.

4 Principle

Water from a test portion is evaporated in the presence of zinc oxide in a drying oven at $102\text{ °C} \pm 2\text{ °C}$. The lactic acid content is determined in order to compensate for the loss of water produced by neutralization.

5 Reagents

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

5.1 Zinc oxide, at least 99 % pure.

1) Equivalent to IDF 150.