
Butter — Determination of salt content

Beurre — Détermination de la teneur en sel



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.

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.

International Standard ISO 1738 was prepared by Technical Committee ISO/TC 34, *Agricultural food products*, Subcommittee SC 5, *Milk and milk products*, in collaboration with the International Dairy Federation (IDF) and AOAC INTERNATIONAL, and will be published by these organizations.

This second edition cancels and replaces the first edition (ISO 1738:1980), which has been technically revised.

Annex A of this International Standard is for information only.

© ISO 1997

All rights reserved. Unless otherwise specified, no part of this publication may be reproduced or utilized in any form or by any means, electronic or mechanical, including photocopying and microfilm, without permission in writing from the publisher.

International Organization for Standardization
Case postale 56 • CH-1211 Genève 20 • Switzerland
Internet central@iso.ch
X.400 c=ch; a=400net; p=iso; o=isocs; s=central

Printed in Switzerland

Butter — Determination of salt content

1 Scope

This International Standard specifies a method for the determination of the salt content of butter. The method is applicable to all types of butter containing more than 0,1% (*m/m*) of salt.

2 Normative references

The following standards contain provisions which, through reference in this text, constitute provisions of this International Standard. At the time of publication, the editions indicated were valid. All standards are subject to revision, and parties to agreement based on this International Standard are encouraged to investigate the possibility of applying the most recent editions of the standards indicated below. Members of IEC and ISO maintain registers of currently valid International Standards.

ISO 385-1:1984, *Laboratory glassware — Burettes — Part 1: General requirements*.

ISO 648:1977, *Laboratory glassware — One-mark pipettes*.

ISO 4788:1980, *Laboratory glassware — Graduated measuring cylinders*.

3 Definition

For the purposes of this International Standard, the following definition applies.

3.1

salt content

mass fraction of substances, determined by the method specified in this International Standard

NOTE — It is expressed as the equivalent content of sodium chloride as a percentage by mass.

4 Principle

Melting of a test portion of butter by adding boiling water. Titration of the dissolved chlorides in the mixture with a solution of silver nitrate, using potassium chromate as indicator (the Mohr procedure).

5 Reagents

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

5.1 Silver nitrate standard volumetric solution (AgNO_3), of known concentration in the range 0,08 mol/l to 0,10 mol/l.

Dissolve an amount of between 13,6 g to 20,4 g of silver nitrate in water which is practically free from carbon dioxide in a 1000 ml volumetric flask and dilute to the mark with water. Calibrate the silver nitrate solution against 100 ml of a solution containing 0,400 g/l of sodium chloride (NaCl), which has previously been dried at 300 °C, following the procedure specified in 9.2.2 and 9.3. Express the concentration of the silver nitrate solution in moles per litre to four decimals. Store the solution away from direct sunlight.