



BSI Standards Publication

Milk, milk products, infant formula and adult nutritionals — Determination of chloride — Potentiometric titration method

National foreword

This British Standard is the UK implementation of ISO 21422:2018.

The UK participation in its preparation was entrusted to Technical Committee AW/5, Chemical analysis of milk and milk products.

A list of organizations represented on this committee can be obtained on request to its committee manager.

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Milk, milk products, infant formula and adult nutritionals — Determination of chloride — Potentiometric titration method

*Lait, produits laitiers, formules infantiles et produits nutritionnels
pour adultes — Détermination de la teneur en chlorures — Méthode
par titrage potentiométrique*



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ISO copyright office
Ch. de Blandonnet 8 • CP 401
CH-1214 Vernier, Geneva, Switzerland
Tel. +41 22 749 01 11
Fax +41 22 749 09 47
copyright@iso.org
www.iso.org

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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.

The procedures used to develop this document and those intended for its further maintenance are described in the ISO/IEC Directives, Part 1. In particular, the different approval criteria needed for the different types of ISO documents should be noted. This document was drafted in accordance with the editorial rules of the ISO/IEC Directives, Part 2 (see www.iso.org/directives).

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This document was prepared by Technical Committee ISO/TC 34, *Food products*, Subcommittee SC 5, *Milk and milk products* and the International Dairy Federation (IDF). It is being published jointly by ISO and IDF and separately by AOAC INTERNATIONAL. The method described in this International Standard is equivalent to the AOAC Official Method 2016.03: Chloride in Milk, Milk Products, Whey Powder, Infant Formula and Adult Nutritionals Potentiometric titration.

Any feedback or questions on this document should be directed to the user's national standards body. A complete listing of these bodies can be found at www.iso.org/members.html.

This corrected version of ISO 21422 | FIL 242:2018 incorporates the following corrections:

- in [5.1](#), the sentence has been revised to "[...] less than 0,056 mS/cm (more than 18 MΩ) [...]";
- in [Clause 12](#), the description of " V_1 " in [Formulae \(1\)](#) and [\(2\)](#) has been revised to " V_1 is the volume of 0,1 mol/l or 0,025 mol/l AgNO₃ solution [...]".

IDF (the International Dairy Federation) is a non-profit private sector organization representing the interests of various stakeholders in dairying at the global level. IDF members are organized in National Committees, which are national associations composed of representatives of dairy-related national interest groups including dairy farmers, dairy processing industry, dairy suppliers, academics and governments/food control authorities.

ISO and IDF collaborate closely on all matters of standardization relating to methods of analysis and sampling for milk and milk products. Since 2001, ISO and IDF jointly publish their International Standards using the logos and reference numbers of both organizations.

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The work was carried out by the ISO/IDF Project Group C39 of the Standing Committee on Analytical Methods for Composition under the aegis of its project leader, Mr E. Konings (CH).

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