

# UGANDA STANDARD

First Edition  
2009-09-04

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## Spices and condiments — Determination of acid-insoluble ash

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Reference number  
US ISO 930:1997



**Compliance with this standard does not, of itself confer immunity from legal obligations**

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The Executive Director  
Uganda National Bureau of Standards  
P.O. Box 6329  
Kampala  
Uganda  
Tel: 256 41 505 995  
Fax: 256 41 286 123  
E-mail: [unbs@infocom.co.ug](mailto:unbs@infocom.co.ug)  
Web: [www.unbs.go.ug](http://www.unbs.go.ug)

## National foreword

Uganda National Bureau of Standards (UNBS) is a parastatal under the Ministry of Tourism, Trade and Industry established under Cap 327, of the Laws of Uganda. UNBS is mandated to co-ordinate the elaboration of standards and is

- (a) a member of International Organisation for Standardisation (ISO) and
- (b) a contact point for the WHO/FAO Codex Alimentarius Commission on Food Standards, and
- (c) the National Enquiry Point on TBT/SPS Agreements of the World Trade Organisation (WTO).

The work of preparing Uganda Standards is carried out through Technical Committees. A Technical Committee is established to deliberate on standards in a given field or area and consists of representatives of consumers, traders, academicians, manufacturers, government and other stakeholders.

Draft Uganda Standards adopted by the Technical Committee are widely circulated to stakeholders and the general public for comments. The committee reviews the comments before recommending the draft standards for approval and declaration as Uganda Standards by the National Standards Council.

This Uganda Standard, US ISO 930, *Spices and condiments — Determination of acid-insoluble ash*, is identical with and has been reproduced from an International Standard, ISO 930:1997, *Spices and condiments — Determination of acid-insoluble ash*, and adopted as a Uganda Standard.

This standard was developed by the Food and agriculture Standards Technical Committee (UNBS/TC 2).

Wherever the words, "International Standard" appear, they should be replaced by "Uganda Standard."

INTERNATIONAL  
STANDARD

**ISO**  
**930**

Second edition  
1997-12-15

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**Spices and condiments — Determination of  
acid-insoluble ash**

*Épices — Détermination des cendres insolubles dans l'acide*



Reference number  
ISO 930:1997(E)

## **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 930 was prepared by Technical Committee ISO/TC 34, *Agricultural food products*, Subcommittee SC 7, *Spices and condiments*.

This second edition cancels and replaces the first edition (ISO 930:1980), which has been technically revised.

Annex A of this International Standard is for information only.

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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

## Introduction

This International Standard is applicable to most spices and condiments. In view of the number and variety of such products, however, it may be necessary in particular cases to modify the method or even to choose a more suitable method.

Such modifications and other methods will be indicated in the International Standards giving specifications for the spices and condiments in question.



# Spices and condiments — Determination of acid-insoluble ash

## 1 Scope

This International Standard specifies a method for the determination of acid-insoluble ash from spices and condiments.

## 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 agreements 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 928:1997, *Spices and condiments — Determination of total ash*.

ISO 3696:1987, *Water for analytical laboratory use — Specification and test methods*.

## 3 Definition

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

### 3.1

#### **acid-insoluble ash of spices and condiments**

that part of the total ash remaining after treatment with hydrochloric acid under the conditions specified in this International Standard, expressed as a percentage by mass

## 4 Principle

Treatment of the total ash, obtained as described in ISO 928, with hydrochloric acid, filtration, incineration and weighing of the residue.

## 5 Reagents

All reagents shall be of a recognized analytical quality. Use water in accordance with grade 3 of ISO 3696.

**5.1 Dilute hydrochloric acid** ( $\rho_{20} = 1,045$  g/ml to 1,050 g/ml), percentage by mass about 10 %.

**5.2 Silver nitrate solution**

Dissolve 10 g of silver nitrate in water to a total volume of 100 ml.

## 6 Apparatus

Usual laboratory apparatus and, in particular, the following.

**6.1 Electrical muffle furnace**, capable of being maintained at  $(550 \pm 25)^\circ\text{C}$ .

**6.2 Desiccator**, provided with an efficient desiccant.

**6.3 Filter paper**, ashless.

**6.4 Analytical balance**, capable of weighing to the nearest 0,0001 g.

**6.5 Water bath**.

## 7 Procedure

Carry out two determinations.

### 7.1 Test portion

**7.1.1** The test portion may be the total ash retained after determination of the total ash in accordance with ISO 928.

**7.1.2** Alternatively, take a new test portion and prepare the total ash by the procedure specified in ISO 928. It is not necessary, in this case, to cool and weigh the total ash.

### 7.2 Determination

Add to the total ash, in the same dish in which it was prepared as specified in ISO 928, 15 ml of the hydrochloric acid (5.1). Heat the solution for about 10 min in the boiling water bath (6.5) and filter the contents of the dish through the filter paper (6.3). Wash the dish and the filter paper with hot water until the washings are free from hydrochloric acid (about 6 to 8 times). Test for the absence of hydrochloric acid with silver nitrate solution (5.2).

**NOTE** Lack of turbidity when a portion of silver nitrate solution is added to the filtrate indicates absence of hydrochloric acid.

Return the filter paper with the residue to the dish and ignite it in the muffle furnace (6.1) set at  $550^\circ\text{C}$ . Cool the dish in the desiccator (6.2) and weigh to the nearest 0,0001 g. Repeat the operations of igniting, cooling and weighing until the difference between successive weighings does not exceed 0,0005 g ( $m_3$ ).

## 8 Expression of results

**8.1** Calculate the acid-insoluble ash ( $w_A$ ), expressed as a percentage by mass, using the following equation:

$$w_A = \frac{m_3 - m_1}{m_2 - m_1} \times 100 \%$$

where

$m_1$  is the mass, in grams, of the empty dish;

$m_2$  is the mass, in grams, of the dish and the test portion;

$m_3$  is the mass, in grams, of the dish and the residue retained from the determination specified in 7.2.

**8.2** Calculate the mean of two determinations and express the result to one decimal place.

**8.3** For determination on a moisture-free basis, the value should be multiplied by

$$\frac{100\%}{100\% - c}$$

where  $c$  is the moisture content, expressed as a percentage.

## 9 Precision

Details of an interlaboratory test on the precision of the method are summarized in annex A. The values derived from this interlaboratory test may not be applicable to concentration ranges and matrices other than those given.

## 10 Test report

The test report shall show the method used and the result obtained. It shall mention all operating conditions not specified in this International Standard, or regarded as optional, and any circumstances that may have influenced the result.

The report shall include all details required for complete identification of the sample.

## Annex A (informative)

### Results of interlaboratory test

An interlaboratory test, carried out in 1994 with the participation of 15 laboratories in Germany, in accordance with this method gave the statistical results shown in table A.1

**Table A.1 — Interlaboratory test for the determination of acid-insoluble ash**

<b>Sample</b>	$w_A$ %	<b>Repeatability limit <i>r</i></b>	<b>Reproducibility limit <i>R</i></b>	<b>No. of laboratories remaining after elimination of outliers</b>
Pepper, black, ground	0,079	0,058	0,105	12
Oregano, minced	0,987	0,435	0,566	14
Cloves, ground	0,041	0,069	0,136	14



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**ICS 67.220.10**

**Descriptors:** agricultural products, food products, seasonings, aromatic plants, spices, herbs, tests, determination of content, ash determination, insoluble matter, incineration analysis.

Price based on 4 pages

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