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**NATIONAL STANDARD OF THE
PEOPLE'S REPUBLIC OF CHINA**

GB/T 10470-2008

Replacing GB/T 10470-1989

**Quick frozen fruits and vegetables -- Determination of mineral
impurities content
(English Translation)**

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Table of Contents

Preface
1 Scope
Principle 2
3 Reagent
4 1 instrument
5 Operation
2 6 calculated results
Reference

Foreword

This standard replaces GB/T 10470-1989 "quick-frozen fruits and vegetables Determination of mineral impurities." this standard compared with GB/T 10470-1989 The main changes are as follows.

--- According to GB/T 1.1 "Standardization Guide Part 1. Standard structure and writing rules" and GB/T 20001.4 "standard Section 4 Associate writing rules. chemical analysis method "of GB/T 10470-1989 has been restructured and editorial changes;

--- With "frozen fruits and vegetables Determination of mineral impurities" instead of the original standard name "quick frozen fruits and vegetables Determination of mineral impurities method".

This standard is proposed and managed by the People's Republic of China Ministry of Commerce.

This standard was drafted. Beijing Glorious Land Agricultural Co., Ltd. (testing center).

1 Scope

This standard specifies the method for determination of frozen fruits and vegetables mineral impurities.

This standard applies to the determination of frozen fruits and vegetables mineral impurities.

Principle 2

The organic material was separated and isolated heavy floating method by deposition of impurities, burning deposits 525 °C high-temperature furnace, and the resulting residue

Weighing.

3 Reagents

3.1

reagents were analytical grade used, the water is distilled water or water of equivalent purity.

3.2

sodium chloride solution (200g/L).

3.3

silver nitrate solution (17g/L).

4 Instrument

4.1

compactor.

4.2

Beaker. volume of 2000mL.

4.3

Quantitative filter paper.

4.4

Crucible. porcelain, capacity 30mL.

4.5

muffle furnace. $525\text{ }^{\circ}\text{C} \pm 25\text{ }^{\circ}\text{C}$.

4.6

dryer. with active desiccant.

4.7

Analytical balance. minimum scale of 0.0001g.

4.8

Electronic balance. minimum scale of 0.1g.

4.9

or electric heaters, heating with gas or electricity.

4.10

funnel.

4.11

stir bar.

5.1 Preparation of the sample

Samples packaged in 500g or less, taking the whole package. Samples greater than 500g packaging before defrosting to take a representative sample 500g.

The thawed samples were placed in sealed containers, transfer quantitatively to a beaker (4.2), the sample can be broken if necessary.

Prepare 5.2 crucible After Wash crucible shift muffle furnace (4.5) in the burning 1h, cooled to below 200 °C removed and transferred to the dryer to cool to room temperature, the quasi Indeed weighed. Repeat twice before and after burning to weigh no more than 0.0002g difference is constant standby.

5.3.1 Separation

The sample was transferred to a beaker (4.2), add water to the mark, stir with a glass rod, the stand for about 10min, then water poured into the upper section