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

**GB/T 9695.5-2008**

Replacing GB/T 9695.5-1988

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**Meat and meat products -- Measurement of pH**

肉与肉制品pH测定

**(English Translation)**

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### Foreword

GB/T 9695 consists of the following components.

- GB/T 9695.1 "Meat and meat products - Determination of free fat content";
- GB/T 9695.2 "Meat and meat products - Determination of fatty acid";
- GB/T 9695.3 "Meat and meat products - Determination of iron content";
- GB/T 9695.4 "Meat and meat products - Determination of total phosphorus content";
- GB/T 9695.5 "Meat and meat pH measurement";
- GB/T 9695.6 "meat Carmine colorant determination";
- GB/T 9695.7 "Meat and meat products - Determination of total fat content";
- GB/T 9695.8 "Meat and meat products - Determination of chloride content";
- GB/T 9695.9 "Meat and meat products polyphosphate determination";
- GB/T 9695.10 "meat and meat products BHC and DDT residues determination";
- GB/T 9695.11 "Meat and meat products - Determination of nitrogen content";
- GB/T 9695.13 "Meat and meat products - Determination of calcium content";
- GB/T 9695.14 "meat starch content determination";
- GB/T 9695.15 "Meat and meat products - Determination of moisture content";
- GB/T 9695.17 "Meat and meat products - Determination of glucono-lactone content of -delta-";
- GB/T 9695.18 "Meat and meat products - Determination of ash";
- GB/T 9695.19 "Meat and meat sampling method";

- GB/T 9695.20 "Meat and meat products - Determination of zinc";
- GB/T 9695.21 "Meat and meat products - Determination of magnesium content";
- GB/T 9695.22 "Meat and meat products - Determination of copper content";
- GB/T 9695.23 "Meat and meat products L (-) - hydroxyproline determination";
- GB/T 9695.24 "Meat and meat cholesterol content determination";
- GB/T 9695.25 "Meat and meat products - Determination of vitamin PP";
- GB/T 9695.26 "Meat and meat products - Determination of vitamin A content";
- GB/T 9695.27 "Meat and meat products - Determination of vitamin B1";
- GB/T 9695.28 "Meat and meat products - Determination of vitamin B2";
- GB/T 9695.29 "Meat vitamin C content determination";
- GB/T 9695.30 "Meat and meat products - Determination of vitamin E content";
- GB/T 9695.31 "Meat total sugar content determination." this section GB/T 59695 Part of.

This part identical with ISO 2917:1999 "Meat and meat products Determination of pH reference method" (in English).

For ease of use, this section made the following editorial changes.

- Delete ISO 2917 preface;
- With "this Part" instead of "this International Standard";
- By decimal points instead of ISO 2917 as a decimal point, "";
- With GB/T 6682 instead of ISO 3696;
- With GB/T 9695.19 instead of ISO 3100-1;

GB/T 9695.5-2008/ISO 2917:1999

- The formula increases the number.

This Part replaces GB/T 9695.5-1988 "Meat and meat pH determination." Section compared with the GB/T 9695.5-1988 The main changes are as follows.

- According to GB/T 1.1-2000 "Standardization Guide Part 1. Standard structure and writing rules" and GB/T 20001.4-2001 "Rules for drafting standards - Part 4. Chemical analysis method" has been restructured and text modify;
- Increasing the normative references;
- In the "agents" section before treatment increased sodium hydroxide, potassium standard buffer solution and distilled water using three reagents method;

- In the "instruments and equipment" chapter added to homogenizer and a magnetic stirrer, a composite electrode instead of a glass electrode and a reference electrode, and Accuracy pH meter "0.05" to "0.01";
- Accurate readings in pH meter calibration chapter "homogenized sample analysis step" with the two-point calibration instead of single-point calibration, measurement time to "0.05" to "0.01", the analysis results to calculate the exact "0.1" to "0.05";
- With Chapter 11, "precision" and its contents instead of GB/T 9695.5-1988 8.5 "allows poor" and its contents;
- Added "Test Report" chapter.

This part of the National Technical Committee of Standardization Technical Committee eggs and meat products food industry and focal points.

This section drafted by. China Chamber of Commerce Business Standard Centre, the National Food Quality Supervision and Inspection Center Processing (Guangzhou), Guangzhou Product quality supervision and inspection.

## 1 Scope

GB/T 9695 provisions of this part of the determination of the pH of meat and meat products.

This section applies to testing and non-destructive testing of carcasses after slaughter, carcass lean meat and homogenization of the product.

## 2 Normative references

The following documents contain provisions which, through reference to GB/T 9695 to the present, constitute provisions of this section. For dated reference documents Member, all subsequent amendments (not including errata content) or revisions do not apply to this section, however, encouraged to reach under this section Parties to research agreement to use the latest versions of these documents. For undated reference documents, the latest versions apply to this section.

Laboratory use specifications and test methods (. 1987 neq ISO 3696) GB/T 6682-1992 Analysis

## 3 Terms and Definitions

The following terms and definitions apply to this part of the GB/T 9695's.

The results under the conditions specified in this assay.

Principle 4

Determination of meat or meat samples immersed in the glass electrode and reference

potential difference between the electrodes ratio.

## 5 Reagents

Unless otherwise specified, the reagents were of analytical grade.

### 5.1 Water

Third grade water GB/T 6682-1992 requirements.

Water is used for the preparation of the buffer solution should be freshly boiled, without carbon dioxide or nitrogen dioxide excluded.

You can choose the following buffer solution.

- a) pH readings accurate to 0.01 certified pH buffer solution;
- b) a buffer solution of commercially available pH buffer formulated obtained;
- c) buffer solution according to the method shown in 5.2.1 ~ 5.2.3 self-prepared.

At 110 °C ~ 130 °C the potassium hydrogen phthalate [ $\text{KHC}_6\text{H}_4(\text{COO})_2$ ] was dried to constant weight and cooled to room temperature in a dryer.

Weigh the aforementioned potassium hydrogen phthalate 10.21g, was added 800mL water dissolved water volume to 1000mL.

pH of the solution at 0 °C ~ 10 °C when 4.00, 4.01 at 30 °C.

At 110 °C ~ 130 °C anhydrous potassium dihydrogen phosphate ( $\text{KH}_2\text{PO}_4$ ) and anhydrous disodium hydrogen phosphate ( $\text{Na}_2\text{HPO}_4$ ) and dried to constant weight, dry Cool to room temperature inside the dryer.

Weigh the aforementioned potassium dihydrogen phosphate, disodium hydrogen phosphate and 3.40g 3.55g, dissolved in water, water volume to 1000mL.

GB/T 9695.5-2008/ISO 2917:1999