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ISO 11289:1993

DRAFT TANZANIA STANDARD

Heat-processed foods in hermetically sealed containers -
Determination of PH

TANZANIA BUREAU OF STANDARDS

0 National Foreword

The Tanzania Bureau of Standards is the statutory national standards body for Tanzania, formally established by the Act.No.3 of 1975, which was amended and repealed by Act.No.2 of 2009.

This draft Tanzania standard is being prepared by the Microbiology Technical Committee, under the supervision of the Agriculture and Food Standards Divisional Committee (AFDC).

This draft Tanzania standard is the identical adoption of ISO 11289:1993 - Heat-processed foods in hermetically sealed containers — Determination of PH, published by International Organization for Standardization (ISO).

Terminology and conventions

The text of the International standard is hereby being recommended for approval without deviation for publication as draft Tanzania standard.

Some terminologies and certain conventions are not identical with those used in Tanzania standards; attention is drawn especially to the following: -

- 1) The comma has been used as a decimal marker for metric dimensions. In Tanzania Standards, it is current practice to use “full point” on the baseline as the decimal marker.
- 2) Where the words “International Standard” appear, referring to this draft standard they should read “Tanzania Standard”.

1 SCOPE

This International Standard describes a potentiometric method for determining the pH of the aqueous phase of all types of food preserves.

It is particularly intended to be used to check the biological stability of food preserves.

This International Standard is applicable to the following four classes of product.

Class 1: homogeneous products with a liquid or thick texture, or products exhibiting a large liquid or thick phase, which imparts a presumed uniformity of pH to the product.

Class 2: homogeneous pastes or heterogeneous products for which homogenization is necessary.

Class 3: heterogeneous products with large solid components.

Class 4: products whose liquid phase mainly consists of oil or a water/oil emulsion.

Measurements may be made at 20 °C or at 25 °C, the temperature chosen being stated in the test report.