



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

中华人民共和国国家标准

GB 5413.34-2010

**National food safety standard
Determination of acidity in milk and milk products**

食品安全国家标准

乳和乳制品酸度的测定

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Foreword

Method 1 in this standard specifies two methods. Reference method is equivalent adoption of International Dairy Federation standard IDF 86: 1978 - *Dried milk -Determination of Titratable Acidity (Reference method)*; routine method is equivalent adoption of International Dairy Federation standard IDF 81: 1981 - *Dried milk -Determination of Titratable Acidity (Routine method)*; reference method is the referee method.

This standard cancels and replaces acidity determination in GB/T 5009.46-2003 - *Method of analysis of hygienic standard of milk and milk products*, acidity determination in GB/T 5416-85 - *Analytical method for butter, milk freshness test* in GB/T 5409-85 - *analytical method for milk and* GB/T 5431.28-1997 - *Dried milk - Determination of Titratable Acidity*.

This standard substitutes all previous standards as follows:

- GB/T 5409-85;
- GB/T 5413.28-1997;
- GB/T5416-85;
- GB 5425-85;
- GB 5009.46-1985, GB/T 5009.46-1996, GB/T 5009.46-2003.

National food safety standard

Determination of acidity in milk and milk products

1. Scope

This standard specifies the method for the determination of the titratable acidity of dried milk, pasteurized milk, sterilized milk, raw milk, fermented milk, condensed milk, butter and casein.

Method 1 in this standard applies to the determination of the titratable acidity of dried milk; and method 2 applies to the determination of the titratable acidity of pasteurized milk, sterilized milk, raw milk, fermented milk, condensed milk, butter and casein.

2. Normative references

The following referenced documents are indispensable for the application of this document. For dated references, only the edition cited applies. For undated references, the latest edition of the referenced document (including any amendments) applies.

Method I Determination of titratable acidity of dried milk

Reference method

3. Principle

Titrated with a 0.1mol/L sodium hydroxide solution to the pH of 8.3. The titratable acidity of the sample could be calculated according to the volume of 0.1mol/L sodium hydroxide solution required to titrate 100 mL reconstituted milk (12% dry matter) to the pH of 8.3.

4. Reagents and materials

Unless otherwise specified, all reagents in this method shall be of analytical quality. Water shall be 3rd grade water according to GB/T6682.

4.1 Sodium hydroxide standard volumetric solution: 0.1000mol/L.

4.2 Nitrogen.

5. Apparatus

5.1 Balance: 1 mg sensitivity.

5.2 Burette: graduated to 0.1 mL and with an accuracy of 0.05 mL.

5.3 pH meter, with a glass electrode and a suitable reference electrode.

5.4 Magnetic stirrer.

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