

INTERNATIONAL STANDARD

ISO
1841-2

First edition
1996-07-01

Meat and meat products — Determination of chloride content —

Part 2: Potentiometric method

*Viande et produits à base de viande — Détermination de la teneur en
chlorures —*

Partie 2: Méthode potentiométrique



Reference number
ISO 1841-2:1996(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 1841-2 was prepared by Technical Committee ISO/TC 34, *Agricultural food products*, Subcommittee SC 6, *Meat and meat products*.

ISO 1841 consists of the following parts, under the general title *Meat and meat products — Determination of chloride content*:

- *Part 1: Volhard method*
- *Part 2: Potentiometric method*

Annex A of this part of ISO 1841 is for information only.

© ISO 1996

All rights reserved. Unless otherwise specified, no part of this publication may be reproduced or utilized in any form or by any means, electronic or mechanical, including photocopying and microfilm, without permission in writing from the publisher.

International Organization for Standardization
Case Postale 56 • CH-1211 Genève 20 • Switzerland

Printed in Switzerland