

(PREVIEW)

IS : 12014 ( Part 1) – 1986

## *Indian Standard*

# METHODS FOR DETERMINATION OF ORGANIC PRESERVATIVES IN FOODSTUFFS

## PART I BENZOIC ACID AND ITS SALTS

### 1. SCOPE

**1.1** This standard (Part 1,) prescribes the methods for determination of benzoic acid and its salts used as preservative in foodstuffs.

### FOREWORD

**0.1** This Indian Standard ( Part 1) was adopted by the Indian Standards Institution on 30 October 1956, after the draft finalized by the Food Hygiene Sectional Committee had been approved by the Agricultural and Food Products Division Council.

**0.2** For protecting food from microbial deterioration, a number of methods, such as application of heat or cold, dehydration, fermentation, irradiation or addition of certain chemicals, are employed. Besides extending the period of use of a food, a chemical preservative should be safe for human consumption, should not impart undesirable organoleptic changes, be economical in use and be capable of being analysed. While the use of chemical preservatives to be safe under conditions of use is governed by law, it is considered necessary to prescribe methods for their analysis. The use of these methods would not only ensure repeatable and reproducible results for their correct interpretation, but would also facilitate inter-laboratory comparison.

**0.3** *The Prevention of Food Adulteration Act, 1954* and the Rules framed thereunder allow the use of two classes of preservatives, class I and class II. Class I preservatives include common salt, sugar, dextrose, glucose ( syrup ), wood smoke, spices, vinegar acetic acid, honey, etc. Class II preservatives include inorganic substances, such as sulphurous acid including salts thereof, nitrates of sodium or potassium and organic substances like benzoic acid including salts thereof, sorbic acid including its sodium, potassium and calcium salts and sodium and calcium propionate.