

(PREVIEW)

IS : 4333 (Part V) – 1970

Indian Standard

METHODS OF ANALYSIS FOR FOODGRAINS

PART V DETERMINATION OF URIC ACID

1. SCOPE

1.1 This standard prescribes the method for the determination of uric acid in cereals and cereal products (*see* 0.4).

FOREWORD

0.1 This Indian Standard (Part V) was adopted by the Indian Standards Institution on 27 April 1970, after the draft finalized by the Cereals and Pulses Sectional Committee had been approved by the Agricultural and Food Products Division Council.

0.2 With the increasing inter-state transactions and centralization of corporation and co-operative societies for handling foodgrains the assessment of their quality has assumed a greater significance recently. For proper, assessment, it is necessary that only uniform methods of test are adopted and only such terms are used in test reports which have been defined properly. This standard, based on national and international practices is, therefore, being issued to ensure the adoption of uniform terminology and methods of test for foodgrains throughout the country.

0.3 Depending upon the situation, foodgrains are either analyzed for all or only some of the characteristics. This standard is, therefore, being issued in several parts. The first four parts cover the determination of refractions, moisture, hectolitre weight and weight of 1000 grains respectively. This part covers the determination of uric acid content.

0.4 Various methods are employed for assessing insect damage in foodgrains. The methods consist of utilizing a number of physical or chemical indices for estimating the degree of insect infestation. Since uric acid is the main constituent of the insect excreta, estimation of this characteristic is most often taken as an index of the degree of insect infestation. This standard only covers determination of uric acid; a standard covering other methods of determining insect infestation is under preparation.

0.4.1 Experience within the country has shown that uric acid estimations according to the method outlined in this standard does not always give consistent results in certain foodgrains particularly those containing inherent uric acid. However, in the case of cereals and cereal products results obtained were found to be more consistent and reproducible. Hence the Committee responsible for the formulation of this standard decided to restrict the applicability of this method to only cereal products.

0.5 In reporting the result of a test or analysis. made in accordance with this standard, if the final value, observed or calculated is to be rounded off, it shall be done in accordance with IS : 2-1960*

*Rules for rounding off numerical values (revised).