

**HOLISTA TRANZWORLD PRIVATE LIMITED**

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Doc No : HTPL-SOP01

Food Safety and Quality Management System

Issue/Rev : 1.0

Lab Test Procedure SOP

Date : 19.09.2022

1. Total Solids

Principle:

Milk is dried in the oven under standard conditions and the residue weighed.

Apparatus:

1. Dish and lid, metal, Flat-bottomed, about 7-8 cm diameter by 1 -2.5 cm deep.
2. Ventilated oven at 100°C.

Procedure:

1. Heat the clean dry empty dish and lid in the oven, cool in a desiccators and weight.
2. Add 3-4g milk, replace the lid and weight again.
3. Place the dish without the lid on a boiling water-bath until the water is evaporated from the sample, wipe the undersurface of the dish, and place in the oven at 102° C for 2-1/2 hours.
4. Put the lid on the dish, cool in desiccators and weight.
5. Continue heating and re-weighing at hourly intervals until successive weighing do not vary by more than 0.5 mg.

Calculation:

$$\% \text{ total solids m/m} = \frac{\text{Weight of residue} \times 100}{\text{Weight of milk}}$$

References:

1. Official Methods of Analysis of the AOAC, 1984. 16.032.
2. British Standard, 1741:1963.
3. Society of Public Analysts, 1954. Analyst 70, 105-6: 1885, 10, 216.