Abu Bekr Belkaid Tlemcen University
Institute of Applied Sciences and Techniques -ISTA
1st year LMD, Specialty: Food industry technologies
Module: Analytical Tools for Chemistry, Biochemistry and Safety

PW N3: Determination of pH and DM

Physico-chemical analysis of milk:

1-Determination of pH:

Principle: This is a potentiometric measurement with a pH meter.

Results:

Table 1: pH of the different products obtained during the process.

	Whole milk	juice	Céréalo (cereal yogurt)
PH samples			
Average PH			

2- Determination of the dry matter content: AFNOR standard (NF V 04-207)

Principle: The assay is carried out by weighing the total dry residue obtained after drying the product in the oven at 103 °C. for 3 hours.

Results: Total Dry Matter (TDM) % = M2-M0 x 100 / (M1).

With:

M0: mass of the capsule and its accessories

M1: ground of the test socket

M2: mass of the capsule with the plug test after drying

Table 2: Results of the analyses on the dry matter.

Analyzed products	M0 (g)	M1 (g)	M2 (g)	TDM (%)
Whole milk				
Céréalo (cereal yogurt)				
cream				

Discussion?????