

SCHEDULE 5

ANALYSIS OF CITRUS FRUIT TREATED WITH BIPHENYL, 2-HYDROXYBIPHENYL OR SODIUM BIPHENYL-2-YL OXIDE

PART III

QUANTITATIVE ANALYSIS OF THE RESIDUES OF 2-HYDROXYBIPHENYL AND SODIUM BIPHENYL-2-YL OXIDE IN CITRUS FRUIT

Observations

6. For each analysis it is recommended that the spectrophotometric determination be made with two different volumes of the neutralised alkaline extract.

Untreated citrus fruit give by this method a “blank” reading of up to 0.5 mg. per Kg. for oranges and 0.8 mg. per Kg. for lemons.