

**37.1.15**

**AOAC Official Method 932.12  
Solids (Soluble)  
in Fruits and Fruit Products  
Refractometer Method  
First Action 1932  
Final Action 1980**

(Insoluble matter present. Applicable to fresh and canned fruits, fruit jellies, marmalades, and preserves.)

Proceed as in **932.14C** (*see* 44.1.04). % Soluble solids = % solids determined by refractometer  $\times (100 - b)/100$ , where  $b$  = % H<sub>2</sub>O-insoluble solids.

(*Note:* U.S. Federal standards for frozen fruits, canned fruits, fruit jellies, and preserves make no correction for H<sub>2</sub>O-insoluble solids, invert sugar, or other substances.)

Reference: *JAOAC* **15**, 384(1932).