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Cheese - Guidance on sample preparation for physical and chemical testing (ISO 24223:2021)

Táto norma obsahuje anglickú verziu európskej normy.  
This standard includes the English version of the European Standard.

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## Cheese - Guidance on sample preparation for physical and chemical testing (ISO 24223:2021)

Fromage - Lignes directrices pour la préparation des échantillons en vue des essais physiques et chimiques (ISO 24223:2021)

Käse - Leitfaden zur Probenvorbereitung für die physikalische und chemische Prüfung (ISO 24223:2021)

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**EN ISO 24223:2021 (E)**

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## **European foreword**

This document (EN ISO 24223:2021) has been prepared by Technical Committee ISO/TC 34 "Food products" in collaboration with Technical Committee CEN/TC 302 "Milk and milk products - Methods of sampling and analysis" the secretariat of which is held by NEN.

This European Standard shall be given the status of a national standard, either by publication of an identical text or by endorsement, at the latest by June 2022, and conflicting national standards shall be withdrawn at the latest by June 2022.

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## **Endorsement notice**

The text of ISO 24223:2021 has been approved by CEN as EN ISO 24223:2021 without any modification.



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**Cheese — Guidance on sample  
preparation for physical and chemical  
testing**

*Fromage — Lignes directrices pour la préparation des échantillons en  
vue des essais physiques et chimiques*



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## Forewords

**ISO (the International Organization for Standardization)** is a worldwide federation of national standards bodies (ISO member bodies). The work of preparing International Standards is normally carried out through ISO technical committees. Each member body interested in a subject for which a technical committee has been established has the right to be represented on that committee. International organizations, governmental and non-governmental, in liaison with ISO, also take part in the work. ISO collaborates closely with the International Electrotechnical Commission (IEC) on all matters of electrotechnical standardization.

The procedures used to develop this document and those intended for its further maintenance are described in the ISO/IEC Directives, Part 1. In particular, the different approval criteria needed for the different types of ISO documents should be noted. This document was drafted in accordance with the editorial rules of the ISO/IEC Directives, Part 2 (see [www.iso.org/directives](http://www.iso.org/directives)).

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For an explanation of the voluntary nature of standards, the meaning of ISO specific terms and expressions related to conformity assessment, as well as information about ISO's adherence to the World Trade Organization (WTO) principles in the Technical Barriers to Trade (TBT) see [www.iso.org/iso/foreword.html](http://www.iso.org/iso/foreword.html).

This document was prepared by Technical Committee ISO/TC 34, *Food products*, Subcommittee SC 5, *Milk and milk products*, and the International Dairy Federation (IDF), in collaboration with the European Committee for Standardization (CEN) Technical Committee CEN/TC 302, *Milk and milk products – Methods of sampling and analysis*, in accordance with the Agreement of technical cooperation between ISO and CEN (Vienna Agreement). It is being published jointly by ISO and IDF.

Any feedback or questions on this document should be directed to the user's national standards body. A complete listing of these bodies can be found at [www.iso.org/members.html](http://www.iso.org/members.html).

**IDF (the International Dairy Federation)** is a non-profit private sector organization representing the interests of various stakeholders in dairying at the global level. IDF members are organized in National Committees, which are national associations composed of representatives of dairy-related national interest groups including dairy farmers, dairy processing industry, dairy suppliers, academics and governments/food control authorities.

ISO and IDF collaborate closely on all matters of standardization relating to methods of analysis and sampling for milk and milk products. Since 2001, ISO and IDF jointly publish their International Standards using the logos and reference numbers of both organizations.

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This document was prepared by the IDF *Standing Committee on Analytical Methods for Composition* and ISO Technical Committee ISO/TC 34, *Food products*, Subcommittee SC 5, *Milk and milk products*. It is being published jointly by ISO and IDF.

The work was carried out by the IDF/ISO Action Team on C49 of the *Standing Committee on Analytical Methods for Composition* under the aegis of its project leader Mr K. van Cleef (NL).

# Cheese — Guidance on sample preparation for physical and chemical testing

## 1 Scope

This document gives guidance on the sample preparation of fresh cheese, (semi)soft cheese, (semi)hard cheese, processed cheese and whey cheese for physical and chemical analysis, including analysis by applying instrumental methods.

This document describes the (sub)sampling, and sample preparation steps carried out after sampling according to ISO 707 | IDF 50 and prior to method-specific sample preparations, e.g. as with analytical methods listed in References [2] to [22].

NOTE Analysis on volatile substances, minor components or allergens can require additional precautionary measures in sample preparation in order to avoid loss of or contamination with one or more target analytes.

## 2 Normative references

There are no normative references in this document.

**koniec náhľadu – text ďalej pokračuje v platenej verzii STN**