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Cheese and processed cheese products, caseins and caseinates - Determination of fat content - Gravimetric method (ISO 23319:2022)

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

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Cheese and processed cheese products, caseins and caseinates - Determination of fat content - Gravimetric method (ISO 23319:2022)

Fromages et fromages fondus, caséines et caséinates -
Détermination de la teneur en matière grasse -
Méthode gravimétrique (ISO 23319:2022)

Käse und Schmelzkäseprodukte, Kaseine und
Kaseinate - Bestimmung des Fettgehaltes -
Gravimetrisches Verfahren (ISO 23319:2022)

This European Standard was approved by CEN on 17 February 2022.

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EN ISO 23319:2022 (E)

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European foreword

This document (EN ISO 23319:2022) 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of an identical text or by endorsement, at the latest by October 2022, and conflicting national standards shall be withdrawn at the latest by October 2022.

Attention is drawn to the possibility that some of the elements of this document may be the subject of patent rights. CEN shall not be held responsible for identifying any or all such patent rights.

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Any feedback and questions on this document should be directed to the users' national standards body/national committee. A complete listing of these bodies can be found on the CEN website.

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Endorsement notice

The text of ISO 23319:2022 has been approved by CEN as EN ISO 23319:2022 without any modification.

INTERNATIONAL
STANDARD

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23319
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**Cheese and processed cheese
products, caseins and caseinates —
Determination of fat content —
Gravimetric method**

*Fromages et fromages fondus, caséines et caséinates —
Détermination de la teneur en matière grasse — Méthode
gravimétrique*



Reference numbers
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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).

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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.

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 on technical cooperation between ISO and CEN (Vienna Agreement). It is being published jointly by ISO and IDF.

This first edition cancels and replaces ISO 1735 | IDF 5:2004 and ISO 5543 | IDF 127:2004, which have been merged and technically revised.

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.

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*, 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 on technical cooperation between ISO and CEN (Vienna Agreement). It is being published jointly by ISO and IDF.

The work was carried out by the IDF/ISO Action Team (C34) of the *Standing Committee on Analytical Methods for Composition* under the aegis of its project leader, Mr Philippe Trossat (FR).

Cheese and processed cheese products, caseins and caseinates — Determination of fat content — Gravimetric method

WARNING — The use of this document can involve hazardous materials, operations and equipment. This document does not purport to address all the safety problems associated with its use. It is the responsibility of the user of this document to establish safety and health practices and to determine the applicability of regulatory limitations prior to use.

1 Scope

This document specifies a method for the determination of the fat content of all types of cheese and processed cheese products containing lactose of below 5 % (mass fraction) of non-fat solids, and all types of caseins and caseinates.

The method is not applicable to fresh cheese types containing, for example, fruits, syrup or muesli. For such products, the Schmid-Bondzynski-Ratzlaff (SBR) principle is not applicable due to high concentrations of sugars. For these products, the method using the Weibull-Berntrop principle (see ISO 8262-3 | IDF 124-3^[4]) is appropriate.

2 Normative references

The following documents are referred to in the text in such a way that some or all of their content constitutes requirements of this document. For dated references, only the edition cited applies. For undated references, the latest edition of the referenced document (including any amendments) applies.

ISO 565, *Test sieves — Metal wire cloth, perforated metal plate and electroformed sheet — Nominal sizes of openings*

ISO 3889 | IDF 219, *Milk and milk products — Specification of Mojonnier-type fat extraction flasks*

koniec náhľadu – text ďalej pokračuje v platenej verzii STN