* **[IDF 020-1 - ISO 8968-1 Milk - Determination of nitrogen content](https://intranet.fil-idf.org/document/download/30453)**

Part 1: Kjeldahl method This standard specifies a method for the determination of the nitrogen content of liquid milk, whole or skimmed, by the Kjeldahl principle. This standard is also available in French

**More**

**ADDED ON 05.11.2004 - PDF - 301.76 K**

* [**IDF 093 - ISO 6785 Milk and Milk products - Detection of Salmonella**](https://intranet.fil-idf.org/document/download/30505)

This standard specifies a method for the detection of Salmonella spp. in milk and milk products. This standard is only available in English

**ADDED ON 05.11.2004 - PDF - 801.4 K**

* [**IDF 020-2 - ISO 8968-2 Milk - Determination of nitrogen content**](https://intranet.fil-idf.org/document/download/30506)

Part 2: Block-digestion method (Macro method) This standard specifies a method for the determination of the nitrogen content of liquid milk, whole or skimmed, by the block-digestion principle. This standard is also available in French

**More**

**ADDED ON 05.11.2004 - PDF - 273.85 K**

* [**IDF 020-4 - ISO 8968-4 Milk - Determination of nitrogen content**](https://intranet.fil-idf.org/document/download/30507)

Part 4: Determination of non-protein-nitrogen content This standard specifies a method for the determination of the non-protein nitrogen content of liquid milk, whole or skimmed. This standard is also available in French

**More**

**ADDED ON 05.11.2004 - PDF - 243.44 K**

* [**IDF 020-5 - ISO 8968-5 Milk - Determination of nitrogen content**](https://intranet.fil-idf.org/document/download/30508)

Part 5: Determination of protein-nitrogen content This standard specifies a method for the direct determination of the protein-nitrogen content of liquid milk, whole or skimmed. An alternative indirect method using calculations is also described. This standard is also available in French

**More**

**ADDED ON 05.11.2004 - PDF - 245 K**

* [**IDF 172 - ISO 14156 Milk and Milk products - Extraction methods for lipids and liposoluble compounds**](https://intranet.fil-idf.org/document/download/30509)

This standard specifies methods for the extraction or separation of a representative part of the fat, containing lipids and liposoluble compounds, from milk and milk products. The method is applicable to pretreatment of samples for the methods described in ISO 15884 and ISO 15885. It should be noted that free fatty acids are not part of extracted fat as described in methods for the fat determination in milk, condensed milk, dried milk products, cream and fermented milk. This standard is also available in French

**More**

**ADDED ON 05.11.2004 - PDF - 226.56 K**

* [**IDF 189-1 - ISO 14673-1 Milk and milk products - Determination of nitrate and nitrite**](https://intranet.fil-idf.org/document/download/30510)

Part 1: Method using cadmium reduction and spectrometry This standard specifies a method for the determination of the nitrate and nitrite contents of milk and milk products by cadmium reduction and spectrometry. The method is applicable to: whole and partly skimmed and skimmed dried milk; hard, semi-hard and soft cheeses; processed cheese; whey cheese, caseins and caseinates and dried whey. The method may be performed using automatic equipment, in particular by segmented flow analysis (SFA) or flow injection analysis (FIA) , thus reducing cadmium contamination in laboratory work places and waste water. This standard is also available in French

**More**

**ADDED ON 05.11.2004 - PDF - 224.95 K**

* [**IDF 189-2 - ISO 14673-2 Milk and milk products - Determination of nitrate and nitrite**](https://intranet.fil-idf.org/document/download/30511)

Part 2: Method using segmented flow analysis (Routine method) This standard specifies a routine method for the determination of the nitrate and nitrite contents of milk and milk products by segmented flow analysis. The method is applicable to milk, cheese, and liquid and dried milk products and infant foods. This standard is also available in French

**More**

**ADDED ON 05.11.2004 - PDF - 331.93 K**

* [**IDF 189-3 - ISO 14673-3 Milk and milk products - Determination of nitrate and nitrite**](https://intranet.fil-idf.org/document/download/30512)

Part 3: Method using cadmium reduction and flow injection analysis with in-line dialysis (Routine method) This standard specifies a routine method for the determination of the nitrate and nitrite contents of milk and milk products by cadmium reduction and flow injection analysis (FIA) . The method is applicable to hard, semi-hard and soft cheeses of various ages, and processed cheese. The detection limits of the method are 0,5 mg of nitrate ions per kilogram and 1,0 mg of nitrite ions per kilogram, respectively. The method is also applicable to whey powder, milk powder and milk-based infant food. This standard is also available in French

**More**

**ADDED ON 05.11.2004 - PDF - 188.79 K**

* [**IDF 023 - ISO 5536 (2009) Milkfat products - Determination of Water content - Karl Fischer method**](https://intranet.fil-idf.org/document/download/30513)

This standard specifies a method for the determination of the water content of milk fat products by the Karl Fischer method. The method is applicable to butteroil (anhydrous butteroil, anhydrous butterfat, anhydrous milk fat) with a water content not exceeding 1,0 % mass fraction. **This second edition cancels and replaces the first edition, which has been technically revised.** This standard is also available in French

**More**

**ADDED ON 08.11.2004 - PDF - 423.05 K**

* [**IDF 060 - ISO 5944 Milk and milk-based products - Detection of coagulase-positive staphylococci**](https://intranet.fil-idf.org/document/download/30514)

Withdrawn - Replaced by the horizontal standard ISO 6888-3:2003

**ADDED ON 08.11.2004 - TXT - NAN**

* [**IDF 079-1 - ISO 5765-1 Dried milk, dried ice-mixes and processed cheese - Determination of lactose content**](https://intranet.fil-idf.org/document/download/30515)

Part 1: Enzymatic method utilizing the glucose moiety of the lactose. This standard specifies an enzymatic method for the determination of the lactose content of all types of dried milk, of ice-mixes in dry form in the presence of other carbohydrates and reducing substances, and of processed cheese. This standard is also available in French

**More**

**ADDED ON 08.11.2004 - PDF - 331.54 K**

* [**IDF 079-2 - ISO 5765-2 Dried milk, dried ice-mixes and processed cheese - Determination of lactose content**](https://intranet.fil-idf.org/document/download/30516)

Part 2: Enzymatic method utilizing the galactose moiety of the lactose. This standard specifies an enzymatic method for the determination of the lactose content of all types of dried milk, of ice-mixes in dry form in the presence of other carbohydrates and reducing substances, and of processed cheese. This standard is also available in French

**More**

**ADDED ON 08.11.2004 - PDF - 309.16 K**

* [**IDF 080-1 - ISO 3727-1 Butter - Determination of moisture, non-fat solids and fat contents**](https://intranet.fil-idf.org/document/download/30517)

Part 1: Determination of moisture content (Reference method) . This standard is also available in French

**ADDED ON 08.11.2004 - PDF - 223.6 K**

* [**IDF 080-2 - ISO 3727-2 Butter - Determination of moisture, non-fat solids and fat contents**](https://intranet.fil-idf.org/document/download/30518)

Part 2: Determination of non-fat solids content (Reference method) . This standard is also available in French

**ADDED ON 08.11.2004 - PDF - 237.5 K**

* [**IDF 108 - ISO 5764 (2009) - Milk - Determination of freezing point**](https://intranet.fil-idf.org/document/download/30450)

Thermistor cryoscope method (Reference method) This standard specifies a reference method for the determination of the freezing point of raw bovine milk, heat-treated whole, reduced fat and skimmed bovine milk, as well as raw ovine and caprine milk, by using a thermistor cryoscope. The freezing point can be used to estimate the proportion of extraneous water in milk. Calculation of the amount of extraneous water is subject to daily and seasonal variations, and is not within the scope of this standard. Results obtained from samples with a titratable acidity exceeding 20 ml of 0,1 mol/l sodium hydroxide solution per 10 g of non-fat solids are not representative of the original milk.

**More**

**ADDED ON 08.11.2004 - PDF - 702.47 K**

* [**IDF 153 - ISO 13559 Butter, fermented milks and fresh cheese - Enumeration of contaminating microorganisms**](https://intranet.fil-idf.org/document/download/30519)

Colony count technique at 30°C This standard specifies a method for the enumeration of contaminating microorganisms by means of the colony-count technique at 30 °C. The method is applicable to butter, fermented milks and fresh cheese. This standard is only available in English

**More**

**ADDED ON 08.11.2004 - PDF - 238.52 K**

* [**IDF 162 - ISO 11814 Dried milk - Assessment of heat treatment intensity**](https://intranet.fil-idf.org/document/download/30520)

Method using high-performance liquid chromatography This standard specifies a high-performance liquid chromatographic (HPLC) method for an assessment of the heat treatment intensity to be applied during the processing of milk powder, in order to differentiate extra-low-heat skim milk powder from low-heat skim milk powder. This standard is also available in French

**More**

**ADDED ON 08.11.2004 - PDF - 314.84 K**

* [**IDF 168 - ISO 14377 Canned evaporated milk - Determination of tin content**](https://intranet.fil-idf.org/document/download/30578)

Method using graphite furnace atomic absorption spectrometry This standard specifies a graphite furnace atomic absorption spectrometric method for the determination of the tin content of (sterilized) canned evaporated milk. It is applicable to samples with tin contents of more than 5 mg/kg. This standard is only available in English

**More**

**ADDED ON 08.11.2004 - PDF - 261.76 K**

* [**IDF 173 - ISO 15323 Dried milk protein products - Determination of nitrogen solubility index**](https://intranet.fil-idf.org/document/download/30579)

This standard specifies a method for the determination of the nitrogen solubility index (NSI) of dried milk protein products. This determination is a means of assessing the solubility of nitrogen-containing compounds. This standard is also available in French

**More**

**ADDED ON 08.11.2004 - PDF - 221.4 K**

* [**IDF 177 - ISO 14892 Dried skimmed milk - Determination of vitamin D content using high-performance liquid chromatography**](https://intranet.fil-idf.org/document/download/30581)

This standard specifies a method for the determination of vitamin D in a test sample containing at least 10 micrograms of vitamin D per 100 g [equal to 400 International Units (IU) of vitamin D per 100 g] by using high-performance liquid chromatography (HPLC) . The results of the determination are only reliable if, in the case of determination of vitamin D3, the test sample contains only vitamin D3, and no vitamin D2 (which will be added as an internal standard) and, in the case of determination of vitamin D2, the test sample contains only vitamin D2 and no vitamin D3 (which will be added as an internal standard) . This is to be verified by the procedure carried out without the addition of the internal standard (vitamin D2) . This standard is only available in English

**More**

**ADDED ON 08.11.2004 - PDF - 299.52 K**

* [**IDF 182 - ISO 15884 Milkfat - Preparation of fatty acid methylesters**](https://intranet.fil-idf.org/document/download/30582)

This standard specifies a method for the preparation of fatty acid methyl esters from milk fat and fat obtained from dairy products. The method is not suitable for the analysis of partially lipolysed milk fat (fat acidity > 1 mmol of free fatty acids per 100 g of fat) . In such a case, the alternative method described in Annex A can be used. This standard is only available in English

**More**

**ADDED ON 08.11.2004 - PDF - 212.88 K**

* [**IDF 184 - ISO 15885 Milkfat - Determination of the fatty acid composition by gas-liquid chromatography**](https://intranet.fil-idf.org/document/download/30583)

This standard specifies a method for the determination of the fatty acid composition of milk fat and fat obtained from dairy products. This standard is only available in English

**ADDED ON 08.11.2004 - PDF - 274.22 K**

* [**IDF 185 - ISO 14891 Milk and milk products - Determination of nitrogen content**](https://intranet.fil-idf.org/document/download/30584)

Routine method using combustion according to the Dumas principle This International Standard specifies a routine method for the determination of the total nitrogen content of milk and milk products. This standard is only available in English

**More**

**ADDED ON 08.11.2004 - PDF - 735.41 K**

* [**IDF 080-3 - ISO 3727-3 Butter - Determination of moisture, non-fat solids and fat contents**](https://intranet.fil-idf.org/document/download/30585)

Part 3: Calculation of fat content. This standard specifies a method for the calculation of the fat content of butter. This standard is also available in French

**ADDED ON 08.11.2004 - PDF - 194.31 K**

* [**IDF 107 - ISO 5739 Caseins and caseinates**](https://intranet.fil-idf.org/document/download/30586)

Determination of contents of scorched particles and of extraneous matter This standard specifies a method for the determination of the contents of scorched particles and of extraneous matter in caseins and caseinates. This standard is also available in French

**More**

**ADDED ON 08.11.2004 - PDF - 452.08 K**

* [**IDF 117 - ISO 7889 Yoghurt - Enumeration of characteristic microorganisms**](https://intranet.fil-idf.org/document/download/30587)

Colony-count technique at 37° C This standard specifies a method for the enumeration of characteristic microorganisms in yogurt by means of the colony-count technique at 37 degrees Celsius. The method is applicable to yogurts in which both characteristic microorganisms (Lactobacillus delbrueckii subsp. bulgaricus and Streptococcus thermophilus) are present and viable. This standard is only available in English

**More**

**ADDED ON 08.11.2004 - PDF - 310.69 K**

* [**IDF 146 - ISO 9232 Yoghurt - Identification of characteristic microorganisms**](https://intranet.fil-idf.org/document/download/30588)

(Lactobacillus delbrueckii subsp. bul - garicus and Streptococcus thermophilus) This standard specifies tests for the identification of the characteristic microorganisms in yogurt on the basis of their morphological, cultural and physiological properties. It is applicable to strains isolated from yogurts in which both characteristic microorganisms are present and viable. This standard is only available in English

**More**

**ADDED ON 08.11.2004 - PDF - 334.75 K**

* [**IDF 155-2 - ISO 11816-2 Milk and milk products - Determination of alkaline phosphatase activity**](https://intranet.fil-idf.org/document/download/30589)

Part 2: Fluorometric method for cheese This standard specifies a fluorometric method for the determination of alkaline phosphatase activity in cheese. This method is also applicable to soft cheeses and semi-hard cheeses for distinguishing raw milk cheeses from cheese produced with pasteurized milk, provided that the mould is only on the surface and not also in the inner part (e.g. blue-veined cheeses) . This method can also be used to check the proper pasteurization of cheese or its raw material. In large hard cheeses where the whey curd mixture is scalded at temperatures above 50 degrees Celsius, high temperatures remain for a relatively long time. This is especially the case in the centre of these cheeses, thus promoting phosphatase inactivation. To distinguish, therefore, between hard cheeses from raw milk and hard cheeses from pasteurized milk is difficult and often even impossible by this method. This standard is also available in French

**More**

**ADDED ON 08.11.2004 - PDF - 262.41 K**

* [**IDF 160 - ISO 9941 (2005) - Second Edition - Milk and canned evaporated milk - Determination of tin content**](https://intranet.fil-idf.org/document/download/30590)

Spectrometric method This standard specifies a spectrometric method for the determination of the tin content of whole milk and canned evaporated milk. The detection limit of the method is 5 mg/kg. This standard is only available in English

**More**

**ADDED ON 08.11.2004 - PDF - 321.69 K**

* [**IDF 186 - ISO 14675 Milk and milk products - Guidelines for a standardized description of competitive enzyme immunoassays**](https://intranet.fil-idf.org/document/download/30591)

Determination of aflatoxin M1 content This standard give guidelines on the use of screening methods used for the determination of aflatoxin M1 content in milk and milk products, based upon competitive enzyme immuno-assays. For legal purposes, positive enzyme immunoassay results require confirmation by an accepted reference method. However, depending on whether the test complies with the specifications given hereafter, enzyme immunoassays can be used for routine quality control, especially when the absence of aflatoxin M1 above the regulatory limit needs to be documented. This standard is also available in French

**More**

**ADDED ON 08.11.2004 - PDF - 225.17 K**

* [**IDF 188 - ISO 18330 Milk and milk products - Guidelines for the standardized description of immunoassays or receptor assays for the detection of antimicrobial residues**](https://intranet.fil-idf.org/document/download/30592)

This standard gives guidelines for the standardized description of immunoassays or receptor assays for the detection of antimicrobial residues in milk and milk products. It is intended to provide a framework and basis for the evaluation/validation of tests based on the binding of an antimicrobial compound to its specific antibody or to other types of detecting molecules. In addition to immunoassays [e.g. enzyme-immunoassay (EIA) and radio-immunoassay (RIA) ], there are several quantitative, semi-quantitative and qualitative test formats based on the binding of antimicrobial compounds to microbial receptors or to receptor proteins. Enzymatic assays and particle-based assays based on receptor proteins are referred to as receptor assays in ISO 18330:2003. This standard is only available in English

**More**

**ADDED ON 08.11.2004 - PDF - 351.33 K**

* [**IDF 194 - ISO 17189 Butter, edible oil emulsions and spreadable fats**](https://intranet.fil-idf.org/document/download/30593)

Determination of fat content (Reference Method) This standard specifies a method for the determination of the fat content of butter, edible oil emulsions and spreadable fats (margarine, vegetable oil spreads, dairy spreads and blended spreads) . This standard is also available in French

**More**

**ADDED ON 08.11.2004 - PDF - 277.75 K**

* [**IDF 004 - ISO 5534 Cheese and processed cheese - Determination of the total solids content (Reference Method)**](https://intranet.fil-idf.org/document/download/30594)

This standard specifies the reference method for the determination of the total solids content of cheese and processed cheese. This standard is also available in French

**ADDED ON 08.11.2004 - PDF - 297.41 K**

* [**IDF 005 - ISO 1735 Cheese and processed cheese products - Determination of fat content**](https://intranet.fil-idf.org/document/download/30595)

Gravimetric method (Reference method) This standard specifies the reference method for the determination of the fat content of all types of cheese and processed cheese products having lactose contents of below 5 % (mass fraction) of non-fat solids. This standard is also available in French

**More**

**ADDED ON 08.11.2004 - PDF - 402.47 K**

* [**IDF 020-3 - ISO 8968-3 Milk - Determination of nitrogen content**](https://intranet.fil-idf.org/document/download/30596)

Part 3: Block-digestion method (Semi-micro rapid routine method) This standard is also available in French

**ADDED ON 08.11.2004 - PDF - 349.47 K**

* [**IDF 026 - ISO 5537 Dried milk - Determination of moisture content**](https://intranet.fil-idf.org/document/download/30597)

Reference method This standard specifies a method for the determination of the moisture content of all types of dried milk. This standard is also available in French

**ADDED ON 08.11.2004 - PDF - 336.22 K**

* [**IDF 076 - ISO 5738 Milk and milk products - Determination of copper content**](https://intranet.fil-idf.org/document/download/30598)

Photometric method (Reference Method) This standard specifies a reference method for the determination of the copper content of milk and milk products. The method is applicable to: milk, skimmed milk and buttermilk; evaporated milk and sweetened condensed milk; whole and skimmed milk powder; cream and butter; butterfat; ice-cream; hard, semi-hard and soft cheeses of various ages, and processed cheese; and caseins, caseinates and coprecipitates. The method is suitable for determining copper contents as low as 0,05 mg/kg in test samples of butter and butterfat. This standard is also available in French

**More**

**ADDED ON 08.11.2004 - PDF - 345.8 K**

* [**IDF 131 - ISO 8553 Milk - Enumeration of microorganisms**](https://intranet.fil-idf.org/document/download/30599)

Plate loop technique at 30°C This standard specifies a method for the enumeration of microorganisms in raw milk by using the plate loop technique at 30 °C

**ADDED ON 08.11.2004 - PDF - 297.17 K**

* [**IDF 132 - ISO 8552 Milk - Estimation of psychrotrophic microorganisms**](https://intranet.fil-idf.org/document/download/30600)

Colony-count technique at 21°C This standard specifies a rapid method for estimating the number of psychrotrophic microorganisms by means of the colony-count technique at 21 °C. The method is applicable to raw and pasteurized milk.

**More**

**ADDED ON 08.11.2004 - PDF - 288.71 K**

* [**IDF 175 - ISO 11285 Milk - Determination of lactulose content**](https://intranet.fil-idf.org/document/download/30601)

Enzymatic method This standard specifies an enzymatic method for the determination of the lactulose content of milk. This standard is only available in English

**ADDED ON 08.11.2004 - PDF - 340.18 K**

* [**IDF 189-1 - ISO 14673-1 Second Edition Milk and milk products - Determination of nitrate and nitrite**](https://intranet.fil-idf.org/document/download/30602)

Part 1: Method using cadmium reduction and spectrometry This standard specifies a method for the determination of the nitrate and nitrite contents of milk and milk products by cadmium reduction and spectrometry. The method is applicable to: whole and partly skimmed and skimmed dried milk; hard, semi-hard and soft cheeses; processed cheese; whey cheese, caseins and caseinates and dried whey. The method may be performed using automatic equipment, in particular by segmented flow analysis (SFA) or flow injection analysis (FIA) , thus reducing cadmium contamination in laboratory work places and waste water. This standard is also available in French

**More**

**ADDED ON 08.11.2004 - PDF - 391.37 K**

* [**IDF 189-2 - ISO 14673-2 Second Edition Milk and milk products - Determination of nitrate and nitrite**](https://intranet.fil-idf.org/document/download/30603)

Part 2: Method using segmented flow analysis (Routine method) This standard specifies a routine method for the determination of the nitrate and nitrite contents of milk and milk products by segmented flow analysis. The method is applicable to milk, cheese, and liquid and dried milk products and infant foods. This standard is also available in French

**More**

**ADDED ON 08.11.2004 - PDF - 701.29 K**

* [**IDF 189-3 - ISO 14673-3 Second Edition Milk and milk products - Determination of nitrate and nitrite**](https://intranet.fil-idf.org/document/download/30604)

Part 3: Method using cadmium reduction and flow injection analysis with in-line dialysis (Routine method) This standard specifies a routine method for the determination of the nitrate and nitrite contents of milk and milk products by cadmium reduction and flow injection analysis (FIA) . The method is applicable to hard, semi-hard and soft cheeses of various ages, and processed cheese. The detection limits of the method are 0,5 mg of nitrate ions per kilogram and 1,0 mg of nitrite ions per kilogram, respectively. The method is also applicable to whey powder, milk powder and milk-based infant food. This standard is also available in French

**More**

**ADDED ON 08.11.2004 - PDF - 370.05 K**

* [**IDF 191-1 - ISO 8851-1 Butter - Determination of moisture, non-fat solids and fat contents (Routine methods)**](https://intranet.fil-idf.org/document/download/30605)

Part 1: Determination of moisture content. This standard specifies the routine method for the determination of the moisture content of butter. This standard is also available in French

**ADDED ON 08.11.2004 - PDF - 301.11 K**

* [**IDF 191-2 - ISO 8851-2 Butter - Determination of moisture, non-fat solids and fat contents (Routine methods)**](https://intranet.fil-idf.org/document/download/30606)

Part 2: Determination of non-fat solids content. This standard specifies the routine method for the determination of the non-fat solids content of butter. This standard is also available in French

**More**

**ADDED ON 08.11.2004 - PDF - 317.98 K**

* [**IDF 191-3 - ISO 8851-3 Butter - Determination of moisture, non-fat solids and fat contents (Routine methods)**](https://intranet.fil-idf.org/document/download/30607)

Part 3: Calculation of fat content. This standard specifies a procedure for the calculation of the fat content of butter. This standard is also available in French

**ADDED ON 08.11.2004 - PDF - 286.19 K**

* [**IDF 179 - ISO 15648 Butter - Determination of salt content**](https://intranet.fil-idf.org/document/download/30608)

Potentiometric method This standard specifies a method for the determination of the salt content of all types of butter containing more than 0,1 % (mass fraction) salt. This standard is also available in French

**More**

**ADDED ON 08.11.2004 - PDF - 313.18 K**

* [**IDF 029-1 - ISO 17997-1 Milk - Determination of the casein-nitrogen content**](https://intranet.fil-idf.org/document/download/30609)

Part 1: Indirect method (Reference method) This standard specifies a reference method for the indirect determination of the casein-nitrogen content of bovine milk. It can be modified for milk from other species or liquid dairy products. This standard is only available in English

**More**

**ADDED ON 08.11.2004 - PDF - 322.58 K**

* [**IDF 029-2 - ISO 17997-2 Milk - Determination of the casein-nitrogen content**](https://intranet.fil-idf.org/document/download/30610)

Part 2: Direct method This standard specifies a routine method for the direct determination of the casein-nitrogen content of bovine milk. The method can be modified for milk from other species or liquid dairy products. This standard is only available in English

**More**

**ADDED ON 08.11.2004 - PDF - 316.97 K**

* [**IDF 195 - ISO 14637 Milk - Determination of urea content**](https://intranet.fil-idf.org/document/download/30611)

Enzymatic method using difference in pH (Reference method) This standard specifies an enzymatic method for the determination of the urea content of milk by measurement of the difference in pH.

**More**

**ADDED ON 08.11.2004 - PDF - 434.04 K**

* [**IDF 012 - ISO 1738 Butter - Determination of the salt content**](https://intranet.fil-idf.org/document/download/30616)

This standard specifies a method for the determination of the salt content of butter. The method is applicable to all types of butter containing more than 0,1 % (mass fraction) of salt. This standard is also available in French

**More**

**ADDED ON 09.11.2004 - PDF - 286.02 K**

* [**IDF 058 - ISO 2920 Whey Cheese - Determination of dry matter**](https://intranet.fil-idf.org/document/download/30617)

Reference method This standard specifies a reference method for the determination of the dry matter of whey cheese. This standard is also available in French

**ADDED ON 09.11.2004 - PDF - 274.92 K**

* [**IDF 094 - ISO 6611 Milk & milk products - Enumeration of colony-forming units of yeasts and/or moulds**](https://intranet.fil-idf.org/document/download/30618)

Colony-count technique at 25°C This standard is also available in French

**ADDED ON 09.11.2004 - PDF - 315.39 K**

* [**IDF 193 - ISO 18329 Milk & milk products - Determination of furosine content**](https://intranet.fil-idf.org/document/download/30619)

Ion-pair-reverse-phase high-performance liquid chromatography method This standard specifies a method for the quantitative determination of furosine in milk and milk products. The method is particularly applicable to raw or heat-treated milk and to cheese. This standard is only available in English

**More**

**ADDED ON 09.11.2004 - PDF - 374.96 K**

* [**IDF 006 - ISO 1740 Milkfat products and butter -- Determination of fat acidity (Reference method)**](https://intranet.fil-idf.org/document/download/30654)

This Standard specifies a method for the determination of the acidity of the fat contained in milkfat products and in butter. This standard is also available in French

**ADDED ON 14.12.2004 - PDF - 334.22 K**

* [**IDF 035 - ISO 2911 Sweetened condensed milk -- Determination of sucrose content -- Polarimetric method**](https://intranet.fil-idf.org/document/download/30655)

This standard specifies a polarimetric method for the determination of sucrose in sweetened condensed milk. The method is applicable to sweetened condensed milk of normal composition prepared from whole, partially skimmed or skimmed milk and sucrose only and containing no altered sucrose. This standard is also available in French

**More**

**ADDED ON 14.12.2004 - PDF - 324.98 K**

* [**IDF 070 - ISO 3728 Ice-cream and milk ice -- Determination of total solids content (Reference method)**](https://intranet.fil-idf.org/document/download/30656)

This standard specifies a reference method for the determination of the total solids content of ice-cream, milk ices and similar products. This standard is also available in French

**ADDED ON 14.12.2004 - PDF - 300.82 K**

* [**IDF 104 - ISO 7238 Butter -- Determination of pH of the serum -- Potentiometric method**](https://intranet.fil-idf.org/document/download/30657)

This standard specifies a potentiometric method for the determination of the pH of the serum from all types of butter. This standard is also available in French

**ADDED ON 14.12.2004 - PDF - 300.26 K**

* [**IDF 106 - ISO 5548 Caseins and caseinates -- Determination of lactose content -- Photometric method**](https://intranet.fil-idf.org/document/download/30658)

This standard specifies a photometric method for the determination of the content of lactose and other soluble carbohydrates in caseins and caseinates containing less than 2,0 % of total soluble carbohydrates. This standard is also available in French

**More**

**ADDED ON 14.12.2004 - PDF - 313.8 K**

* [**IDF 113 - ISO 5538 Milk and milk products -- Sampling -- Inspection by attributes**](https://intranet.fil-idf.org/document/download/30659)

This standard specifies sampling plans for the inspection by attributes of milk and milk products. It is intended to be used to choose a sample size for any situation where it is required to measure the conformity to a specification of a lot of a dairy product by examination of a representative sample. It is applicable to the sampling of all milk products submitted in discrete lots, irrespective of whether the lots are from the sample production. The acceptance or otherwise of any lot is a matter for the parties to a contract and is outside the scope of this standard. It is intended to be used in all cases where attribute sampling plans are required for a dairy product, except that if specific compositional standards, specifications or contracts include different sampling. The standard is not applicable to sampling for microbiological defects, unless otherwise agreed by the interested parties. This standard is also available in French

**More**

**ADDED ON 14.12.2004 - PDF - 419.97 K**

* [**IDF 121 - ISO 8086 Dairy plant -- Hygiene conditions -- General guidance on inspection and sampling procedures**](https://intranet.fil-idf.org/document/download/30660)

This standard gives general guidelines for inspection and sampling procedures to be used to check the effectiveness of cleaning and disinfection methods used in dairy plants and receiving stations, including milk-collection tankers. It deals with visual inspection, sampling from plant surfaces (product line, bottle washing equipment, containers, etc.) , re-usable product containers, air, sampling of water and aqueous solutions other than those added to the product, and sampling of raw materials and products. The standard does not cover equipment normally installed in farms (e.g. milking machinery or refrigerated bulk milk tanks) , nor does it deal with the equally important areas of health and hygiene of personnel, factory environment, internal arrangement of the factory, methods of cleaning, packaging materials brought in new from outside (paper, cardboard, plastic, new bottles, etc.) , food ingredients and additives, selection of number of units and treatment of the sample in the laboratory. This standard is also available in French

**More**

**ADDED ON 14.12.2004 - PDF - 330.14 K**

* [**IDF 127 - ISO 5543 Caseins and caseinates -- Determination of fat content -- Gravimetric method (Reference method)**](https://intranet.fil-idf.org/document/download/30661)

This standard specifies the reference method for the determination of the fat content of all types of caseins and caseinates. This standard is also available in French

**ADDED ON 14.12.2004 - PDF - 398.6 K**

* [**IDF 196 - ISO 21187 Milk -- Quantitative determination of bacteriological quality -- Guidance for establishing and verifying a conversion relationship between routine method results and anchor method results**](https://intranet.fil-idf.org/document/download/30662)

This standard gives guidelines for the establishment of a conversion relationship between the results of a routine method and an anchor method, and its verification for the quantitative determination of the bacteriological quality of milk. This standard is also available in French

**More**

**ADDED ON 14.12.2004 - PDF - 370.91 K**

* [**IDF 178 - ISO 13875 Liquid milk - Determination of acid-soluble beta-lactoglobulin content - Reverse-phase HPLC method**](https://intranet.fil-idf.org/document/download/30815)

This standard specifies a method for the quantitative determination of the beta-lactoglobulin content, soluble at pH 4,6, in liquid milk. The method has been tested over a range between 0 mg and 3 500 mg of beta-lactoglobulin per litre of milk. It is suitable for distinguishing different categories of heat-treated liquid milk This standard is only available in English

**More**

**ADDED ON 10.03.2005 - PDF - 401.46 K**

* [**IDF 187 - ISO 16305 Butter - Determination of firmness**](https://intranet.fil-idf.org/document/download/30818)

This standard specifies a method for the determination of the firmness of butter. The method is also applicable to butter prepared by recombination of milk components, aerated butter, and butter to which vegetable fat, spices or other foods have been added. Any changes with regard to the preparation of the butter, however, will influence its firmness characteristics. Therefore, for the purposes of this standard these products are not included.

**More**

**ADDED ON 10.03.2005 - PDF - 343.26 K**

* [**IDF 203 - ISO 15322 Dried milk and dried milk products - Determination of their behaviour in hot coffee (Coffee test)**](https://intranet.fil-idf.org/document/download/30825)

This standard specifies a method for the determination of the behaviour in hot coffee of dried milk and dried milk products, either instant or non-instant.

**ADDED ON 13.04.2005 - PDF - 312.51 K**

* [**IDF 169-2 - ISO 14461-2 (2005) - Milk and milk products - Quality control in microbiological laboratories - Part 2: Determination of the reliability of colony counts of parallel plates and subsequent dilution steps**](https://intranet.fil-idf.org/document/download/31114)

This standard describes a routine procedure for the evaluation of results of the enumeration of microorganisms using colony-count methods with subsequent 10-fold dilution steps and one plate or two parallel plates within each dilution step. This routine procedure is applied regularly in each laboratory performing colony counts. It provides criteria for the acceptability of differences between the results from parallel plates and subsequent dilution steps, as follows. The results (colony counts) obtained from parallel plates are compared with tabulated limits for given colony counts. If these limits are exceeded, a technical problem when performing the parallel determinations may be indicated. The results (sums of colony counts) of two parallel plates of two subsequent 10-fold dilution steps are compared with tabulated limits for given sums of colony counts. If these limits are exceeded, a technical problem when performing the dilutions may be indicated. If the limits mentioned above are exceeded in more cases than expected, this indicates that the test procedure lacks reliability.

**More**

**ADDED ON 17.05.2005 - PDF - 708.48 K**

* [**IDF 151 - ISO 13580 (2005) - Yogurt - Determination of total solids content (Reference method)**](https://intranet.fil-idf.org/document/download/31115)

This standard specifies a reference method for the determination of the total solids content of plain, flavoured, sweetened and fruit yogurts.

**ADDED ON 17.05.2005 - PDF - 309.05 K**

* [**IDF 169-1 - ISO 14461-2 (2005) - Milk and milk products - Quality control in microbiological laboratories - Part 1: Analyst performance assessment for colony counts**](https://intranet.fil-idf.org/document/download/31178)

This standard describes a routine procedure for the evaluation of results of the enumeration of microorganisms using colony-count methods with subsequent 10-fold dilution steps and one plate or two parallel plates within each dilution step. This routine procedure is applied regularly in each laboratory performing colony counts. It provides criteria for the acceptability of differences between the results from parallel plates and subsequent dilution steps, as follows. The results (colony counts) obtained from parallel plates are compared with tabulated limits for given colony counts. If these limits are exceeded, a technical problem when performing the parallel determinations may be indicated. The results (sums of colony counts) of two parallel plates of two subsequent 10-fold dilution steps are compared with tabulated limits for given sums of colony counts. If these limits are exceeded, a technical problem when performing the dilutions may be indicated. If the limits mentioned above are exceeded in more cases than expected, this indicates that the test procedure lacks reliability.

**More**

**ADDED ON 24.06.2005 - PDF - 780.57 K**

* [**IDF 190 - ISO 14674 (2005) - Milk and milk powder - Determination of aflatoxin M1 content - Clean-up by immunoaffinity chromatography and determination by thin-layer chromatography**](https://intranet.fil-idf.org/document/download/31179)

This standard specifies a method for the determination of the aflatoxin M1 (AFM1) content of milk and milk powder by a method including a clean-up step using immunoaffinity chromatography followed by a thin-layer chromatography (IAC-TLC) . The method is applicable to raw milk, low fat or skimmed liquid milk and milk powder.The lowest quantity of AFM1 that can commonly be determined is 2 ng, which corresponds to a limit of quantification close to 0,10 micrograms per litre for liquid milk or dissolved milk powder (for a spot of 20 microlitres) .

**More**

**ADDED ON 24.06.2005 - PDF - 370.99 K**

* [**IDF 069 - ISO 8069 (2005) - Dried milk - Determination of content of lactic acid and lactates**](https://intranet.fil-idf.org/document/download/31475)

This standard specifies an enzymatic method for the determination of the lactic acid and lactates content of all types of dried milk. This standard is only available in English

**ADDED ON 16.09.2005 - PDF - 431.79 K**

* [**IDF 101 - ISO 6730 (2005) - Milk - Enumeration of colony-forming units of psychrotrophic microorganisms - Colony-count technique at 6,5 degrees C**](https://intranet.fil-idf.org/document/download/31551)

This standard specifies a method for the enumeration of colony-forming units of psychrotrophic microorganisms in raw and heat-treated milk by means of the colony-count technique at 6,5 degrees Celsius.

**More**

**ADDED ON 13.10.2005 - PDF - 391.88 K**

* [**IDF 124-1 - ISO 8262-1 (2005) - Milk products and milk-based foods - Determination of fat content by the Weibull-Berntrop gravimetric method (Reference method) - Part 1: Infant foods**](https://intranet.fil-idf.org/document/download/31552)

This standard specifies the reference method for the determination of the fat content of infant foods to which the Röse-Gottlieb method is not applicable, i.e. those milk-based and other types of infant food that contain more than 5 % (mass fraction) (dry matter) of starch or dextrin, or vegetable, fruit, meat, etc. The method is also applicable if the product contains free fatty acids in significant quantities or if hard lumps that do not dissolve completely in ammonia are present in the product.

**More**

**ADDED ON 13.10.2005 - PDF - 406.83 K**

* [**IDF 124-2 - ISO 8262-2 (2005) - Milk products and milk-based foods - Determination of fat content by the Weibull-Berntrop gravimetric method (Reference method) - Part 2: Edible ices and ice-mixes**](https://intranet.fil-idf.org/document/download/31553)

This standard specifies the reference method for the determination of the fat content of edible ices and ice-mixes to which the Röse-Gottlieb method is not applicable (i.e. those products containing high levels of stabilizer or thickening agent, or of egg yolk or of fruit, or of combinations of these constituents) .

**More**

**ADDED ON 13.10.2005 - PDF - 409.88 K**

* [**IDF 124-3 - ISO 8262-3 (2005) - Milk products and milk-based foods - Determination of fat content by the Weibull-Berntrop gravimetric method (Reference method) - Part 3: Special cases**](https://intranet.fil-idf.org/document/download/31627)

This standard specifies the reference method for the determination of the fat content of milk-based and of liquid, concentrated or dried milk products to which the Röse-Gottllieb method is not applicable; i.e. those containing distinct quantities of free fatty acids or those which are not completely soluble in ammonia owing to the presence of lumps or non-milk ingredients, such as custards, porridges or certain milk-based products for bakery purposes. The method is also applicable to fresh cheese types, such as cottage cheese and quarg, as well as to fresh cheeses with added fruit, syrup, muesli, etc. for which the Schmid-Bondzynski-Ratzlaff method is not suitable owing to the higher carbohydrate contents and/or extreme inhomogeneity.

**More**

**ADDED ON 16.11.2005 - PDF - 408.49 K**

* [**IDF 129 - ISO 8156 (2005) - Dried milk and dried milk products - Determination of insolubility index**](https://intranet.fil-idf.org/document/download/31628)

This standard specifies a method of determining the insolubility index, as a means of assessing the solubility, of dried whole milk, dried partly skimmed milk and dried skimmed milk, whether non-instant or instant. The method is also applicable to dried whey, dried buttermilk and dried milk-based baby food, as well as to any of the dried products listed in which milk fat has been replaced by another fat, or which has been roller-dried instead of spray-dried.

**More**

**ADDED ON 16.11.2005 - PDF - 454.55 K**

* [**IDF 170-1 - ISO 11866-1 (2005) - Milk and milk products - Enumeration of presumptive Escherichia coli - Part 1: Most probable number technique using 4-methylumbelliferyl-beta-D-glucuronide (MUG)**](https://intranet.fil-idf.org/document/download/31641)

This standard specifies a combined method for the enumeration of presumptive Escherichia coli and of presumptive coliforms by means of a culture technique involving a liquid medium with MUG, and calculation of the number of presumptive Escherichia coli and/or coliforms per gram or per millilitre by the most probable number (MPN) technique after incubation at 30 °C. The method is applicable to milk, liquid milk products, dried milk, dried sweet whey, dried buttermilk, lactose, acid casein, lactic casein and rennet casein, caseinate and dried acid whey, cheese and processed cheese, butter, frozen milk products (including edible ices) , and custard, desserts and cream. The method specified in this standard is preferred for samples in which comparatively low numbers of presumptive Escherichia coli and/or other presumptive coliforms (less than 100 per gram or 10 per millilitre) are suspected.

**More**

**ADDED ON 12.12.2005 - PDF - 407.18 K**

* [**IDF 170-2 - ISO 11866-2 (2005) - Milk and milk products - Enumeration of presumptive Escherichia coli - Part 2: Colony-count technique at 44 degrees C using membranes**](https://intranet.fil-idf.org/document/download/31642)

This standard specifies a method for the enumeration of presumptive Escherichia coli by means of a colony-count technique at 44 °C. The method is applicable to milk, liquid milk products, dried milk, dried sweet whey, dried buttermilk, lactose, acid casein, lactic casein and rennet casein, caseinate and dried acid whey, cheese and processed cheese, butter, frozen milk products (including edible ices) , and custard, desserts and cream. The method specified in this standard is the preferred method for samples in which comparatively large numbers of presumptive Escherichia coli (more than 100 per gram or 10 per millilitre) are suspected.

**More**

**ADDED ON 12.12.2005 - PDF - 397.9 K**

* [**IDF 134 - ISO 8967 (2005) - Dried milk and dried milk products - Determination of bulk density**](https://intranet.fil-idf.org/document/download/31645)

This standard specifies a method for the determination of the bulk density of dried whole milk, dried partly skimmed milk and dried skimmed milk, whether non-instant or instant. The method is also applicable to dried whey, dried buttermilk and dried milk-based infant food, as well as to any of the dried products indicated above in which fat has been replaced by another fat, or which has been roller-dried instead of spray-dried.

**More**

**ADDED ON 15.12.2005 - PDF - 400.21 K**

* [**IDF 042 - ISO 9874 (2006) - Milk - Determination of total phosphorus content - Method using molecular absorption spectrometry**](https://intranet.fil-idf.org/document/download/31861)

This standard specifies a molecular absorption spectrometric method for the determination of the total phosphorus content of milk.

**ADDED ON 23.02.2006 - PDF - 365.84 K**

* [**IDF 159 - ISO 12078 (2006) - Anhydrous milk fat - Determination of sterol composition by gas liquid chromatography (Reference method)**](https://intranet.fil-idf.org/document/download/31862)

This standard specifies a gas liquid chromatographic reference method for the determination of the sterol composition of anhydrous milk fat extracted from dairy products. This standard is only available in English

**More**

**ADDED ON 23.02.2006 - PDF - 680.66 K**

* [**IDF 200 - ISO 18252 (2006) - Anhydrous milk fat - Determination of sterol composition by gas liquid chromatography (Routine method)**](https://intranet.fil-idf.org/document/download/31863)

This standard specifies a routine gas liquid chromatographic method for the determination of the sterol composition in anhydrous milk fat extracted from dairy products directly on the unsaponifiable matter, without purification and derivatization. This standard is only available in English

**More**

**ADDED ON 23.02.2006 - PDF - 627.19 K**

* [**IDF/RM 210 - ISO/TS 22964 (2006) - Milk and milk products - Detection of Enterobacter sakazakii**](https://intranet.fil-idf.org/document/download/31864)

This standard specifies a method for the detection of Enterobacter sakazakii in milk powder and powdered infant formula. The method is also applicable to environmental samples collected from milk powder or infant formula factories. This standard is only available in English

**More**

**ADDED ON 23.02.2006 - PDF - 907.08 K**

* [**IDF 074 - ISO 3976 (2006) - Milk fat - Determination of peroxide value**](https://intranet.fil-idf.org/document/download/31866)

This standard specifies a method for the determination of the peroxide value of anhydrous milk fat. The method is suitable for anhydrous milk fat having a peroxide value up to 1,3 mmol of oxygen per kilogram.

**More**

**ADDED ON 30.03.2006 - PDF - 467.38 K**

* [**IDF/RM 034 - ISO/TS 2963 (2006) - Cheese and processed cheese products - Determination of citric acid content - Enzymatic method**](https://intranet.fil-idf.org/document/download/32000)

This standard specifies an enzymatic method for the determination of the citric acid content of cheese and processed cheese products.

**ADDED ON 09.05.2006 - PDF - 444.07 K**

* [**IDF 083 - ISO 8870 (2006) - Milk and milk-based products - Detection of thermonuclease produced by coagulase-positive staphylococci**](https://intranet.fil-idf.org/document/download/32001)

This standard specifies a method for the detection of heat-stable DNase (thermonuclease) produced by coagulase-positive staphylococci in milk and milk-based products. The enzyme can be used as an indicator that staphylococcal growth has reached hazardous levels and reveal the potential presence of staphylococcal enterotoxins.

**More**

**ADDED ON 09.05.2006 - PDF - 376.88 K**

* [**IDF 155-1 - ISO 11816-1 (2006) - Milk and milk products - Determination of alkaline phosphatase activity - Part 1: Fluorimetric method for milk and milk-based drinks**](https://intranet.fil-idf.org/document/download/32002)

This standard specifies a fluorimetric method for the determination of alkaline phosphatase (ALP, EC 3.1.3.1) activity in pasteurised whole milk, semi-skimmed milk, skimmed milk and flavoured milks. The method is applicable for milk from cows, sheep and goats, and milk-based drinks. The method is also suitable for the determination of high alkaline phosphatase activity in raw milk and heat-treated milk with activities of more than 2 000 mU/l after dilution of the sample as specified.

**More**

**ADDED ON 09.05.2006 - PDF - 443.16 K**

* [**IDF 192 - ISO 20128 (2006) - Milk products - Enumeration of presumptive Lactobacillus acidophilus on a selective medium - Colony-count technique at 37 °C**](https://intranet.fil-idf.org/document/download/32005)

This standard specifies a method for the enumeration of presumptive Lactobacillus acidophilus in milk products on a selective medium by using a colony-count technique at 37 °C. The method is applicable to fermented and non-fermented milks, milk powders and infant formulae where presumptive L. acidophilus is present and in combination with other lactic acid bacteria and bifidobacteria. The method is not applicable when the number of presumptive L. acidophilus is less than 104 CFU/g and the numbers of Lactobacillus rhamnosus, Lactobacillus reuteri and Lactobacillus paracasei subsp. paracasei are greater than 106 CFU/g.

**More**

**ADDED ON 16.05.2006 - PDF - 431.16 K**

* [**IDF 206 - ISO 17129 (2006) - Milk powder - Determination of soy and pea proteins using capillary electrophoresis in the presence of sodium dodecyl sulfate (SDS-CE) - Screening method**](https://intranet.fil-idf.org/document/download/32189)

This standard describes a method for the determination of the soy and pea protein isolates in low-heat milk powder, using capillary electrophoresis in the presence of sodium dodecyl sulfate (SDS-CE) . The method is not suitable for detecting the presence of hydrolysed plant proteins in milk powder.

**More**

**ADDED ON 03.08.2006 - PDF - 532.93 K**

* [**IDF 180 - ISO 17792 (2006) - Milk, milk products and mesophilic starter cultures - Enumeration of citrate-fermenting lactic acid bacteria - Colony-count technique at 25 degrees C**](https://intranet.fil-idf.org/document/download/32190)

This standard specifies methods for the enumeration of citrate-fermenting lactic acid bacteria using a colony-count technique at 25 °C. The methods are applicable to dairy starter cultures and dairy products where these characteristic microorganisms are present.

**More**

**ADDED ON 03.08.2006 - PDF - 421.37 K**

* [**IDF 205 - ISO 17996 (2006) - Cheese - Determination of rheological properties by uniaxial compression at constant displacement rate**](https://intranet.fil-idf.org/document/download/32246)

This standard describes a method for the determination of rheological properties by uniaxial compression at constant displacement rate in hard and semi-hard cheeses. The method provides standard conditions for sampling and testing, for data representation and general principles of calculation. This standard is only available in English

**More**

**ADDED ON 07.09.2006 - PDF - 1021.08 K**

* [**IDF 201 - ISO 21543 (2006) - Milk products - Guidelines for the application of near infrared spectrometry**](https://intranet.fil-idf.org/document/download/32252)

This standard provides guidance on use of near infrared spectrometry in the determination of - the total solids, fat and protein contents in cheese, - the moisture, fat, protein and lactose contents in dried milk, dried whey and dried butter milk, and - the moisture, fat, non-fat solids and salt contents in butter.

**More**

**ADDED ON 20.09.2006 - PDF - 1.35 M**

* [**IDF 199 - ISO 23058 (2006) - Milk and milk products - Ovine and caprine rennets - Determination of total milk-clotting activity**](https://intranet.fil-idf.org/document/download/32432)

This standard specifies a method for the determination of the total milk-clotting activity of an ovine or caprine rennet, including rennet paste, containing only chymosin and pepsin as the active coagulating enzymes on a standard milk substrate prepared using a calcium chloride solution of 0,5 g per litre (pH approx. 6,5) .

**More**

**ADDED ON 30.10.2006 - PDF - 429.16 K**

* [**IDF/RM 133 - ISO/TS 6733 (2006) - Milk and milk products - Determination of lead content - Graphite furnace atomic absorption spectrometric method**](https://intranet.fil-idf.org/document/download/32433)

This standard describes a method for the quantitative determination of the total lead content in milk and milk products. This standard is only available in English

**ADDED ON 30.10.2006 - PDF - 434.19 K**

* [**IDF 088 - ISO 5943 (2006) - Cheese and processed cheese products - Determination of chloride content - Potentiometric titration method**](https://intranet.fil-idf.org/document/download/32434)

This standard specifies a potentiometric titration method for the determination of the chloride content of cheese and processed cheese products. The method is applicable to all cheeses and processed cheese products containing more than 0,2 % (mass fraction) of chloride ion.

**More**

**ADDED ON 30.10.2006 - PDF - 362.64 K**

* [**IDF 078 - ISO 5550 (2006) - Caseins and caseinates - Determination of moisture content (Reference method)**](https://intranet.fil-idf.org/document/download/32435)

This standard specifies the reference method for the determination of the moisture content of all types of caseins and caseinates.

**ADDED ON 30.10.2006 - PDF - 376.55 K**

* [**IDF 007 - ISO 1739 (2006) - Butter - Determination of the refractive index of the fat (Reference method)**](https://intranet.fil-idf.org/document/download/32659)

This standard specifies a reference method for the determination of the refractive index of the fat obtained by melting butter.

**ADDED ON 06.12.2006 - PDF - 312.63 K**

* [**IDF 219 - ISO 3889 (2006) - Milk and milk products - Specification of Mojonnier-type fat extraction flasks**](https://intranet.fil-idf.org/document/download/32660)

This standard specifies the characteristics of Mojonnier-type fat extraction flasks for use in gravimetric methods for the determination of fat in milk and milk products. The flasks are designed to enable a supernatant solvent layer to be decanted almost completely from an underlying aqueous layer.

**More**

**ADDED ON 06.12.2006 - PDF - 520.37 K**

* [**IDF/RM 215 - ISO/TS 26844 (2006) - Milk and milk products - Determination of antimicrobial residues - Tube diffusion test**](https://intranet.fil-idf.org/document/download/32661)

This standard specifies a microbiological inhibitor test for the detection of a broad variety of antimicrobials in milk and milk products. The method is applicable to raw milk, heat-treated milk and reconstituted dried milk.

**More**

**ADDED ON 06.12.2006 - PDF - 359.24 K**

* [**IDF 052 - ISO 12082 (2006) - Processed cheese and processed cheese products - Calculation of the content of added citrate emulsifying agents and acidifiers/pH-controlling agents, expressed as citric acid**](https://intranet.fil-idf.org/document/download/32662)

This standard specifies a method for the calculation of the approximate content of added citrate emulsifying agents and acidifiers/pH-controlling agents, expressed as citric acid, in processed cheese and processed cheese products. The method is applicable to those processed cheeses and processed cheese products that contain no major ingredients with an appreciable content of citric acid, other than milk powder and/or whey powder.

**More**

**ADDED ON 06.12.2006 - PDF - 326.88 K**

* [**IDF 147 - ISO 11868 (2007) - Heat-treated milk - Determination of lactulose content - Method using high-performance liquid chromatography**](https://intranet.fil-idf.org/document/download/32802)

This standard specifies a method for the determination of the lactulose content of heated milk, skimmed, partially skimmed or whole milk, by high-performance liquid chromatography, in order to distinguish milk sterilized by ultra-heat treatment (UHT) from in-bottle sterilized milk. The method has been tested over a lactulose content range of 200 mg/l to 1 500 mg/l and is applicable to all heat-treated milks. The method described is to be used in cases of dispute.

**More**

**ADDED ON 19.03.2007 - PDF - 312.18 K**

* [**IDF 209 - ISO 22160 (2007) - Milk and milk-based drinks - Determination of alkaline phosphatase activity - Enzymatic photo-activated system (EPAS) method**](https://intranet.fil-idf.org/document/download/32812)

This standard specifies a method for the determination of the alkaline phosphatase activity in pasteurized whole milk, semi-skimmed milk, skimmed milk, cream and flavoured milks using a chemiluminescent (EPAS) method. The method is applicable to milk and milk-based drinks from cows, sheep, buffalo and goats. The method is also suitable for any liquid-based sample if diluted in such a way that the diluted alkaline phosphatase activity has less than 7 000 milliunits per litre.

**More**

**ADDED ON 16.04.2007 - PDF - 825.25 K**

* [**IDF 157 - ISO 11815 (2007) - Milk - Determination of total milk-clotting activity of bovine rennets**](https://intranet.fil-idf.org/document/download/33017)

This standard describes a method for the determination of the total milk-clotting activity of bovine rennet containing only chymosin and bovine pepsin as the active coagulating enzymes on a standard milk substrate at pH 6,5. To produce accurate results with this method, check test samples of unknown origin for the absence of main milk-clotting enzymes of non-bovine origin by using an appropriate method. This standard can also be applied to determine the total milk-clotting activity of fermentation-produced chymosin. This standard is only available in English

**More**

**ADDED ON 03.07.2007 - PDF - 299.77 K**

* [**IDF 119 - ISO 8070 (2007) - Milk and milk products - Determination of calcium, sodium, potassium and magnesium contents - Atomic absorption spectrometric method**](https://intranet.fil-idf.org/document/download/33079)

This standard specifies a flame atomic absorption spectrometric method for the determination of calcium, sodium, potassium and magnesium contents in milk and milk products. The method is applicable for milk and whey, buttermilk, yogurt, cream, dried milk, butter, cheese, casein and caseinate.

**More**

**ADDED ON 29.08.2007 - PDF - 318.79 K**

* [**IDF 171 - ISO 14501 (2007) - Milk and milk powder - Determination of aflatoxin M1 content - Clean-up by immunoaffinity chromatography and determination by high-performance liquid chromatography**](https://intranet.fil-idf.org/document/download/33358)

This standard specifies a method for the determination of aflatoxin M1 content in milk and milk powder. The limit of detection is 0,08 µg/kg for whole milk powder, i.e. 0,008 µg/l for reconstituted liquid milk. The method is also applicable to low fat milk, skimmed milk, low fat milk powder, and skimmed milk powder.

**More**

**ADDED ON 06.11.2007 - PDF - 296.07 K**

* [**IDF 198 - ISO 22662 (2007) - Milk and milk products - Determination of lactose content by high-performance liquid chromatography (Reference method)**](https://intranet.fil-idf.org/document/download/33359)

This standard specifies the reference method for the determination of lactose content of raw milk, heat-treated milks, dried milk and raw and pasteurized cream. The method is not applicable to fermented milks and milks to which oligosaccharides have been added.

**More**

**ADDED ON 06.11.2007 - PDF - 369.65 K**

* [**IDF 140-1 - ISO 9233-1 (2007) - Cheese, cheese rind and processed cheese - Determination of natamycin content - Part 1: Molecular absorption spectrometric method for cheese rind**](https://intranet.fil-idf.org/document/download/33448)

This standard specifies a method for the determination in cheese rind of natamycin mass fraction of above 0,5 mg/kg and surface-area-related natamycin mass of above 0,03 mg/dm2.

**ADDED ON 11.02.2008 - PDF - 600.49 K**

* [**IDF 140-2 - ISO 9233-2 (2007) - Cheese, cheese rind and processed cheese - Determination of natamycin content - Part 2: High-performance liquid chromatographic method for cheese, cheese rind and processed cheese**](https://intranet.fil-idf.org/document/download/33449)

This standard specifies a method for the determination of natamycin mass fraction in cheese, cheese rind and processed cheese of above 0,5 mg/kg and of the surface-area-related natamycin mass in cheese rind of above 0,03 mg/dm2.

**More**

**ADDED ON 11.02.2008 - PDF - 554.09 K**

* [**IDF 172- ISO 14156 Amendment 1 (2007) - Milk and milk products - Extraction methods for lipids and liposoluble compounds**](https://intranet.fil-idf.org/document/download/33450)

Amendment 1

**ADDED ON 11.02.2008 - PDF - 366.35 K**

* [**IDF 148-1 - ISO 13366-1 (2008) - Milk - Enumeration of somatic cells - Part 1: Microscopic method (Reference method)**](https://intranet.fil-idf.org/document/download/33574)

This standard specifies a microscopic method (reference method) for the counting of somatic cells in both raw and chemically preserved milk. This standard is applicable for the counting of somatic cells in cows' milk, provided that the eventually mentioned prerequisites are met. This method is suitable for preparing standard test samples and determining reference method values that are required for calibrating mechanized and automated cell-counting methods.

**More**

**ADDED ON 18.02.2008 - PDF - 845.48 K**

* [**IDF 148-2 - ISO 13366-2 (2006) - Milk - Enumeration of somatic cells - Part 2: Guidance on the operation of fluoro-opto-electronic counters**](https://intranet.fil-idf.org/document/download/33575)

This standard gives guidance on the operating conditions for counting somatic cells, in both raw and chemically preserved milk, using fluoro-opto-electronic somatic cell counters in which either a rotating disc technique or flow cytometry is applied in the counting section. The guidance is applicable to the counting of somatic cells in raw cow milk. The guidance is also applicable to raw milk of other species, such as goat, sheep and buffalo, if the specified prerequisites are met.

**More**

**ADDED ON 18.02.2008 - PDF - 503.05 K**

* [**IDF 221 - ISO 3432 (2008) - Cheese - Determination of fat content - Butyrometer for Van Gulik method**](https://intranet.fil-idf.org/document/download/33576)

This standard specifies the characteristics of a butyrometer (including stoppers) for the determination of the fat content, in the range 0 % mass fraction to 40 % mass fraction, of cheese by the Van Gulik method and illustrates suitable devices for weighing and introducing the cheese test portion.

**More**

**ADDED ON 18.02.2008 - PDF - 514.29 K**

* [**IDF 222 - ISO 3433 (2008) - Cheese - Determination of fat content - Van Gulik method**](https://intranet.fil-idf.org/document/download/33577)

This standard specifies the Van Gulik method for the determination of the fat content, as a mass fraction, of cheese. This method is applicable to all types of cheese. However, it may not give completely satisfactory results when applied to cheeses with an internal mould (blue-veined cheeses) .

**More**

**ADDED ON 18.02.2008 - PDF - 401.29 K**

* [**IDF 089 - ISO 5544 (2008) - Caseins - Determination of " fixed ash " (Reference method)**](https://intranet.fil-idf.org/document/download/33578)

This standard specifies a reference method for the determination of the "fixed ash" of caseins, as a percentage by mass, obtained by acid precipitation or lactic fermentation, of ammonium caseinates, of their mixtures with rennet casein and with caseinates, and of caseins of unknown type.

**More**

**ADDED ON 18.02.2008 - PDF - 402.57 K**

* [**IDF 090 - ISO 5545 (2008) - Rennet caseins and caseinates - Determination of ash (Reference method)**](https://intranet.fil-idf.org/document/download/33579)

This standard specifies a reference method for the determination of the ash of caseins obtained by rennet precipitation and of caseinates, with the exception of ammonium caseinate.

**More**

**ADDED ON 18.02.2008 - PDF - 398.77 K**

* [**IDF 091 - ISO 5547 (2008) - Caseins - Determination of free acidity (Reference method)**](https://intranet.fil-idf.org/document/download/33580)

This standard specifies a reference method for the determination of the free acidity of caseins obtained by acid precipitation or lactic fermentation and of rennet caseins.

**ADDED ON 18.02.2008 - PDF - 401.64 K**

* [**IDF/RM 025 - ISO/TS 17837 (2008) - Processed cheese products - Determination of nitrogen content and crude protein calculation - Kjeldahl method**](https://intranet.fil-idf.org/document/download/33777)

The corrected version of the standard ISO/TS 17837 | IDF/RM 25:2008 has been uploaded on 29 July 2008. This standard specifies a method for the determination of the nitrogen content and crude protein content by calculation in processed cheese products by using the Kjeldahl principle, both traditional and block digestion methods.This standard is only available in English

**More**

**ADDED ON 16.04.2008 - PDF - 464.41 K**

* [**IDF 183 - ISO 13969 - Milk and milk products - Guidelines for a standardized description of microbial inhibitor tests**](https://intranet.fil-idf.org/document/download/33831)

This standard gives guidance for a standardized description of microbial inhibitor tests for milk and milk products. It is intended to give a framework and basis for the evaluation/validation of microbial inhibitor tests, allowing the comparison of data obtained from different tests and experimental studies.

**More**

**ADDED ON 14.05.2008 - PDF - 553.31 K**

* [**IDF 130 - ISO 8260 (2008) - Milk and milk products - Determination of organochlorine pesticides and polychlorobiphenyls - Method using capillary gas-liquid chromatography with electron-capture detection**](https://intranet.fil-idf.org/document/download/33942)

This standard specifies a method for the determination of the contents of individual organochlorine pesticides (OCPs) and polychlorinated biphenyls (PCBs) in milk, evaporated milk, sweetened condensed milk, powdered milk products, butter and butterfat, cheese and other milk products. The method is capable of determining low levels of specific OCPs down to 5 µg of OCP per kilogram of fat and levels of specific PCBs down to 2,5 µg of PCB per kilogram of fat, using capillary gas-liquid chromatography with electron-capture detection (GLC-ECD) .

**More**

**ADDED ON 30.07.2008 - PDF - 498.79 K**

* [**IDF 139 - ISO 9231 (2008) - Milk and milk products - Determination of the benzoic and sorbic acid contents**](https://intranet.fil-idf.org/document/download/33943)

This standard specifies a method for the determination of the benzoic and sorbic acid contents in milk and milk products. The method is applicable to milk, dried milk, yogurt and other fermented milks, and cheese and processed cheese, and is suitable for measuring the contents of both compounds at levels of more than 5 mg/kg.

**More**

**ADDED ON 30.07.2008 - PDF - 476.95 K**

* [**IDF 050 - ISO 707 (2008) - Milk and milk products - Guidance on sampling**](https://intranet.fil-idf.org/document/download/33953)

This standard gives guidance on methods of sampling milk and milk products for microbiological, chemical, physical and sensory analysis, except for (semi) automated sampling.

**More**

**ADDED ON 19.08.2008 - PDF - 642.36 K**

* [**IDF 105 - ISO 488 (2008) - Milk - Determination of fat content - Gerber butyrometers**](https://intranet.fil-idf.org/document/download/34018)

This standard specifies the characteristics of seven types of butyrometer for use in the determination of the fat content of whole milk, partly skimmed milk and skimmed milk by the Gerber method specified in ISO 2446.

**More**

**ADDED ON 08.09.2008 - PDF - 1.67 M**

* [**IDF 197 - ISO 20541 (2008) - Milk and milk products - Determination of nitrate content - Method by enzymatic reduction and molecular-absorption spectrometry after Griess reaction**](https://intranet.fil-idf.org/document/download/34019)

This standard specifies a method for the determination of the nitrate content of milk and milk products by molecular-absorption spectrometry after Griess reaction (preceded by enzymatic reduction) . The method is, in particular, applicable to whole, partly skimmed, skimmed and dried milk, hard, semi-hard and soft cheeses, processed cheese, whey cheese, caseins, caseinates, dried whey and milk protein concentrates. The method can be used at contents corresponding to a measured concentration in the sample solution (with blank subtracted) of more than 0,2 mg/l.

**More**

**ADDED ON 08.09.2008 - PDF - 454.03 K**

* [**IDF 226 - ISO 2446 (2008) - Milk - Determination of fat content**](https://intranet.fil-idf.org/document/download/34020)

This standard specifies a routine method (the Gerber method) for the determination of the fat content of milk and includes guidance on the determination of the appropriate capacity of the milk pipette and on the determination of the corrections to apply to the results if the milk is not of average fat content. The procedure for checking the capacity of the milk pipette is specified in an annex. The method is applicable to liquid milk, whole or partially skimmed, raw or pasteurized. With modifications, details of which are given, it is also applicable to: milk containing certain preservatives; milk that has undergone the process of homogenization, in particular sterilized milk and ultra heat-treated (UHT) milk; and skimmed milk.

**More**

**ADDED ON 08.09.2008 - PDF - 436.88 K**

* [**IDF 009 - ISO 1736 (2008) - Dried milk and dried milk products - Determination of fat content - Gravimetric method (Reference method)**](https://intranet.fil-idf.org/document/download/34039)

This standard specifies the reference method for the determination of the fat content of dried milk and dried milk products. The method is applicable to dried milk with a fat content of 40 % mass fraction or more, dried whole, dried partially skimmed, and dried skimmed milk, dried whey, dried buttermilk and dried butter serum. The method is not applicable when the powder contains hard lumps which do not dissolve in ammonia solution or free fatty acids in significant quantities.

**More**

**ADDED ON 09.10.2008 - PDF - 452.42 K**

* [**IDF 013 - ISO 1737 (2008) - Evaporated milk and sweetened condensed milk - Determination of fat content - Gravimetric method (Reference method)**](https://intranet.fil-idf.org/document/download/34040)

This standard specifies the reference method for the determination of the fat content of all types of evaporated milk and sweetened condensed milk (liquid sweetened and unsweetened concentrated milk) .

**More**

**ADDED ON 09.10.2008 - PDF - 471.77 K**

* [**IDF 059 - ISO 1854 (2008) - Whey cheese - Determination of fat content - Gravimetric method (Reference method)**](https://intranet.fil-idf.org/document/download/34041)

This standard specifies the reference method for the determination of fat content of whey cheese. The method is not applicable to products which do not dissolve completely in ammonia solution or which contain free fatty acids in significant quantities.

**More**

**ADDED ON 09.10.2008 - PDF - 470.97 K**

* [**IDF 016 - ISO 2450 (2008) - Cream - Determination of fat content - Gravimetric method (Reference method)**](https://intranet.fil-idf.org/document/download/34042)

This standard specifies the reference method for the determination of the fat content of raw, processed and sour cream in which no appreciable separation or breakdown of fat, due to lipolysis, has occurred. The method is not applicable to sour creams with starch or other thickening agents

**More**

**ADDED ON 09.10.2008 - PDF - 472.12 K**

* [**IDF 022 - ISO 7208 (2008) - Skimmed milk, whey and buttermilk - Determination of fat content - Gravimetric method (Reference method)**](https://intranet.fil-idf.org/document/download/34043)

This standard specifies the reference method for the determination of the fat content of liquid skimmed milk, whey and buttermilk. It is a particularly accurate gravimetric method especially for the purpose of establishing the operating efficiency of cream separators. This standard also specifies the reference method for establishing correction tables for procedures with skimmed milk butyrometers.

**More**

**ADDED ON 09.10.2008 - PDF - 468.89 K**

* [**IDF 116 - ISO 7328 (2008) - Milk-based edible ices and ice mixes - Determination of fat content - Gravimetric method (Reference method)**](https://intranet.fil-idf.org/document/download/34044)

This standard specifies the reference method for the determination of the fat content of most milk-based edible ices and ice mixes. The method is also applicable to concentrated and dried ice mixes. The method is not applicable to some milk-based edible ices and ice mixes, in which the level of emulsifier, stabilizer or thickening agent or of egg yolk or of fruits, or of combinations of these constituents makes the Roese-Gottlieb method unsuitable.

**More**

**ADDED ON 09.10.2008 - PDF - 472.6 K**

* [**IDF 123 - ISO 8381 (2008) - Milk-based infant foods - Determination of fat content - Gravimetric method (Reference method)**](https://intranet.fil-idf.org/document/download/34045)

This standard specifies the reference method for the determination of the fat content of milk-based infant foods. The method is applicable to liquid, concentrated and dried milk-based infant foods with no, or not more than a mass fraction of 5 % (dry matter) of such added matter as starch, dextrin, vegetables, fruit and meat. The method is not applicable to products which do not dissolve completely in ammonia owing to the presence of starch or dextrin at mass fractions of more than a few percent, or to the presence of hard lumps. The method is also not applicable to products which contain free fatty acids in significant quantities. The results obtained for these products will be too low.

**More**

**ADDED ON 09.10.2008 - PDF - 455.98 K**

* [**IDF 211 - ISO 23065 (2009) - Milk fat from enriched dairy products - Determination of omega-3 and omega-6 fatty acid content by gas-liquid chromatography**](https://intranet.fil-idf.org/document/download/34366)

This standard specifies a method for the determination of the omega-3 and omega-6 fatty acid content in anhydrous milk fat extracted from dairy products supplemented or naturally enriched with these constituents. The specified procedure allows the evaluation of the most important omega-3 and omega-6 fatty acids.

**More**

**ADDED ON 04.03.2009 - PDF - 739.58 K**

* [**IDF 063 - ISO 3356 (2009) - Milk - Determination of alkaline phosphatase**](https://intranet.fil-idf.org/document/download/34423)

This standard specifies a method for the determination of alkaline phosphatase activity in milk. The method applies to alkaline phosphatase activities not less than 1 µg of phenol per millilitre. The method is also suitable for the determination of alkaline phosphatase activity in milk powder, buttermilk and buttermilk powder, whey and whey powder.

**More**

**ADDED ON 12.03.2009 - PDF - 398.5 K**

* [**IDF 099-3 - ISO 22935-3 (2009) - Milk and milk products - Sensory analysis - Part 3: Guidance on a method for evaluation of compliance with product specifications for sensory properties by scoring**](https://intranet.fil-idf.org/document/download/34558)

This standard gives guidance on a general method for evaluation of compliance with product specifications for sensory properties based on sensory scoring and the use of a common nomenclature of terms. The method is especially applicable in process and quality control performed regularly on a larger number of samples and/or with some time pressure and/or with a limited number of expert assessors available. The results from the method may be part of product classification systems for domestic and international trade. Classification systems are not covered by this standard.

**More**

**ADDED ON 21.04.2009 - PDF - 669.25 K**

* [**IDF 099-2 - ISO 22935-2 (2009) - Milk and milk products - Sensory analysis - Part 2: Recommended methods for sensory evaluation**](https://intranet.fil-idf.org/document/download/34559)

This standard specifies recommended methods for the sensory evaluation of specific milk and milk products. It specifies criteria for the sampling and preparation of samples and the assessment of the samples. It is suitable for application in conjunction with the sensory methodologies outlined in ISO 22935-1|IDF 99-1 and other ISO or IDF sensory methodologies for specific situations and products.

**More**

**ADDED ON 21.04.2009 - PDF - 488.55 K**

* [**IDF 099-1 - ISO 22935-1 (2009) - Milk and milk products - Sensory analysis - Part 1: General guidance for the recruitment, selection, training and monitoring of assessors**](https://intranet.fil-idf.org/document/download/34560)

This standard gives general guidance for the recruitment, selection, training, and monitoring of assessors for sensory analysis of milk and milk products. It specifies criteria for the selection, and procedures for the training and monitoring, of selected assessors and expert sensory assessors for milk and milk products. It supplements the information given in ISO 8586-1 and parts of ISO 8586-2 that deal with expert sensory assessors.

**More**

**ADDED ON 21.04.2009 - PDF - 473.46 K**

* [**IDF 213 - ISO 23623 (2009) - Milk products - Determination of the acidification activity of dairy cultures by continuous pH measurement (CpH)**](https://intranet.fil-idf.org/document/download/34754)

This standard specifies a method for the measurement of the acidification activity of lactic acid bacteria by continuous measurement of pH. The method is applicable to dairy starter cultures where these characteristic microorganisms are present. Two types of standardized milk are specified in the procedure: boiled milk with 9,5 % mass fraction dry matter (B-milk 9,5) ; and autoclaved milk with 9,5 % mass fraction dry matter (A-milk 9,5) . It is possible that heat treatment of B-milk 9,5 does not inactivate all enzymes that are present, which can affect the activity of some cultures. In that case, cultures are tested with A-milk 9,5 in which all enzymes have been inactivated. This standard is only available in English

**More**

**ADDED ON 22.06.2009 - PDF - 484.06 K**

* [**IDF 148-1 - ISO 13366-1 (2008) - Milk - Enumeration of somatic cells - Part 1: Microscopic method (Reference method)**](https://intranet.fil-idf.org/document/download/34874)

Technical corrigendum 1 (2009)

**ADDED ON 14.08.2009 - PDF - 386.36 K**

* [**IDF/RM 225 - ISO/TS 11059 - Milk and milk products - Method for the enumeration of Pseudomonas spp.**](https://intranet.fil-idf.org/document/download/34875)

This standard describes a method for the enumeration of Pseudomonas spp. in milk and milk products. The method allows the isolation of all pigmented and non-pigmented psychrophilic Pseudomonas spp. The standard is also applicable to dairy samples.

**More**

**ADDED ON 14.08.2009 - PDF - 407.31 K**

* [**IDF/RM 228 - ISO/TS 27265 - Dried milk - Enumeration of the specially thermoresistant spores of thermophilic bacteria**](https://intranet.fil-idf.org/document/download/34876)

This standard specifies a method for the enumeration of colony-forming units (CFU) of specially thermoresistant spores of thermophilic bacteria in dried milk products by using a colony-count technique at 55 °C after heating the sample at 106 °C. The applicability of this standard is limited to dried whole milk, skim milk, and buttermilk products that are destined to be recombined and used in the manufacture of sterilized (e.g. UHT or retort-treated) milk products. This standard is only available in English

**More**

**ADDED ON 14.08.2009 - PDF - 1.17 M**

* [**IDF 174 - ISO 11865 (2009) - Instant whole milk powder - Determination of white flecks number**](https://intranet.fil-idf.org/document/download/35123)

This standard specifies a method for the determination of the white flecks number (WFN) in instant whole milk powder.

**ADDED ON 12.10.2009 - PDF - 419.58 K**

* [**IDF 142-1 - ISO 12080-1 (2009) - Dried skimmed milk - Determination of vitamin A content - Part 1: Colorimetric method**](https://intranet.fil-idf.org/document/download/35125)

This standard specifies a colorimetric method for the determination of vitamin A in dried skimmed milk containing at least 10 IU (International Units) of vitamin A per gram.

**ADDED ON 12.10.2009 - PDF - 422.73 K**

* [**IDF 152 - ISO 11870 (2009) - Milk and milk products - Determination of fat content - General guidance on the use of butyrometric methods**](https://intranet.fil-idf.org/document/download/35124)

This standard gives guidance on: a) existing standardized methods (both reference and butyrometric) for the determination of fat in various milk products; b) the principles underlying any acid-butyrometric analysis and the main operating requirements; c) a validation procedure for a butyrometric method in relation to the relevant reference method.

**More**

**ADDED ON 12.10.2009 - PDF - 417.78 K**

* [**IDF 142-2 - ISO 12080-2 (2009) - Dried skimmed milk - Determination of vitamin A content - Part 2: Method using high-performance liquid chromatography**](https://intranet.fil-idf.org/document/download/35126)

This standard specifies a method using high-performance liquid chromatography (HPLC) for the determination of vitamin A in dried skimmed milk containing at least 10 IU (International Units) of vitamin A per gram.

**More**

**ADDED ON 12.10.2009 - PDF - 422.66 K**

* [**IDF 167 - ISO 14378 (2009) - Milk and dried milk - Determination of iodide content - Method using high-performance liquid chromatography**](https://intranet.fil-idf.org/document/download/35127)

This standard specifies a high-performance liquid chromatographic (HPLC) method for the determination of the iodide content of pasteurized whole milk and dried skimmed milk, when present at levels from 0,03 µg/g to 1 µg/g and 0,3 µg/g to 10,0 µg/g, respectively.

**More**

**ADDED ON 12.10.2009 - PDF - 462.61 K**

* [**IDF 128-1 - ISO 8196-1 (2009) - Milk - Definition and evaluation of the overall accuracy of alternative methods of milk analysis - Part 1: Analytical attributes of alternative methods**](https://intranet.fil-idf.org/document/download/35128)

This standard specifies various performance characteristics that constitute and serve to characterize the overall accuracy of an analytical method. It furthermore establishes general principles for the design of experiments and gives guidelines for the procedures to be used to evaluate these characteristics quantitatively.

**More**

**ADDED ON 12.10.2009 - PDF - 504.75 K**

* [**IDF 128-2 - ISO 8196-2 (2009) - Milk - Definition and evaluation of the overall accuracy of alternative methods of milk analysis - Part 2: Calibration and quality control in the dairy laboratory**](https://intranet.fil-idf.org/document/download/35129)

This standard gives guidelines for the calibration of instruments and quality control procedures for milk analysis in dairy laboratories.

**ADDED ON 12.10.2009 - PDF - 598.6 K**

* [**IDF 128-3 - ISO 8196-3 (2009) - Milk - Definition and evaluation of the overall accuracy of alternative methods of milk analysis - Part 3: Protocol for the evaluation and validation of alternative quantitative methods of milk analysis**](https://intranet.fil-idf.org/document/download/35130)

This standard specifies a protocol for the evaluation and validation of alternative quantitative methods of milk analysis. The protocol is applicable to all milk components including somatic cells. For microbiological parameters other standards, such as ISO 16140, apply. This standard is also applicable to the validation of new alternative methods where a limited number of analysts does not allow the organization of an interlaboratory study and ISO 8196-1¦IDF 128-1, therefore, does not apply. This standard also establishes general principles of a procedure for granting international approvals of these alternative methods. These principles are based on the validation protocol defined in this standard.

**More**

**ADDED ON 12.10.2009 - PDF - 951.69 K**

* [**IDF 075-1 - ISO 3890-1 (2009) - Milk and milk products - Determination of residues of organochlorine compounds (pesticides) - Part 1: General considerations and extraction methods**](https://intranet.fil-idf.org/document/download/35139)

This standard describes general considerations and specifies extraction methods for the determination of residues of organochlorine pesticides in milk and milk products. A method for high-fat products is specified in an annex. Guidance is given on the conduct of analyses in the presence of polychlorinated biphenyls (PCBs) in another annex. The methods are applicable to: alpha-HCH; beta-HCH; gamma-HCH; aldrin/dieldrin; heptachlor and heptachlorepoxide; isomers of DDT, DDE, TDE; chlordane and oxychlordane; and endrin. Certain methods are applicable to delta-ketoendrin and HCB.

**More**

**ADDED ON 14.10.2009 - PDF - 488.94 K**

* [**IDF 075-2 - ISO 3890-2 (2009) - Milk and milk products - Determination of residues of organochlorine compounds (pesticides) - Part 2: Test methods for crude extract purification and confirmation**](https://intranet.fil-idf.org/document/download/35140)

This standard specifies test methods for the purification of the crude extracts obtained by the general methods given in ISO 3890-1|IDF 75-1. It also gives recommended methods for the determination of the residues of organochlorine compounds in milk and milk products, together with confirmatory tests and clean-up procedures.

**More**

**ADDED ON 14.10.2009 - PDF - 582.3 K**

* [**IDF/RM 216 - ISO/TS 27105 (2009) Milk and milk products - Determination of hen's egg white lysozyme by HPLC**](https://intranet.fil-idf.org/document/download/35204)

This standard specifies a method for the quantitative determination of hen's egg white lysozyme in milk and milk products. This standard is also available in French

**ADDED ON 14.12.2009 - PDF - 486.18 K**

* [**IDF/RM 217 - ISO/TS 27106 (2009) Cheese - Determination of nisin A content by LC-MS and LC-MS-MS**](https://intranet.fil-idf.org/document/download/35205)

This standard specifies a method for the quantitative determination of the nisin A content in cheese. This standard is only available in English

**ADDED ON 14.12.2009 - PDF - 516.38 K**

* [**IDF 122 - ISO 8261 Milk and milk products - Preparation of samples and dilutions for microbiological examination**](https://intranet.fil-idf.org/document/download/36334)

This standard is withdrawn and replaced by the ISO standard 6887-5 availaible from http://www.iso.org

**ADDED ON 16.03.2011 - PDF - 181.43 K**