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Standard Specification for Pipets, Milk and Cream Examination¹

This standard is issued under the fixed designation E 1043; the number immediately following the designation indicates the year of original adoption or, in the case of revision, the year of last revision. A number in parentheses indicates the year of last reapproval. A superscript epsilon (ϵ) indicates an editorial change since the last revision or reapproval.

This standard has been approved for use by agencies of the Department of Defense.

1. Scope

1.1 This specification covers miscellaneous pipets suitable for use in milk and cream testing procedures.

2. Referenced Documents

2.1 ASTM Standards:

E 542 Practice for Calibration of Volumetric Ware² E 671 Specification for Maximum Permissible Thermal Re-

sidual Stress in Annealed Glass Laboratory Apparatus²

3. Classification

3.1 Pipets covered by this specification shall be of the following types:

3.1.1 Type 1-Breed and brew pipet.

3.1.2 Type II-Milk pipet, Babcock.

3.1.2.1 Type II A-Milk pipet, Babcock variation.

3.1.2.2 Type II B-Milk pipet, Babcock variation.

3.1.3 *Type III*—Cream pipet.

3.1.3.1 *Type III*—Cream pipet.

3.1.3.2 Type III A—Cream pipet, additional size.

3.1.4 Type IV—Milk diluting pipet.

3.1.4.1 Type IV A—Milk diluting pipet, additional sizes.

3.1.5 *Type V*—Milk diluting pipet.

3.1.6 Type VI-Milk pipet, Gerber.g/standards/sist/e7689a

4. Material and Annealing

4.1 Pipets shall be made of high quality apparatus glass, suitable in all respects for the purpose intended.

4.2 Maximum residual thermal stress shall conform to Specification E 671.

5. Style and Design

5.1 *Type I, Breed and Brew Pipet* (see Note 1)—Style and design of capillary pipets shall be in strict conformance with Fig. 1, Type I. Pipets shall be without bulb, and shall be suitable for use in the direct count method of milk examination in conformance with the test procedures described in the 14th edition of Standard Methods for the Examination of Dairy

² Annual Book of ASTM Standards, Vol 14.02.

Products³ for pipet and slide method. The pipet shall be calibrated to deliver, when blown out, 0.01 ± 0.001 cm³ of milk having a specific gravity of 1.032 at 20°C. Tips shall be blunt, ground, or polished to discharge milk cleanly.

NOTE 1—Type I pipets (5.1), before being used in New York, must be submitted to the Director of the State Ford Laboratory, Albany, NY, for examination.

5.2 Type II, Milk Pipet—Milk pipets shall be Babcock pipets suitable for testing the butter fat content of milk. The ends shall be at right angles to the axis. The bulb shall be symmetrical. The tip shall taper slightly over the terminal 5 to 20 cm³, but the inside diameter at the end must be able to deliver within 5 to 8 s when filled with water. The end shall be fire-polished. The pipet shall be calibrated to contain 17.6 ± 0.05 cm³ of water at 20°C, when tested in accordance with Practice E 542. The pipet shall be marked to indicate that it contains 17.6 cm³ at 20°C. The pipet shall be in strict conformance with Fig. 1, Type II.

5.2.1 *Type II A, Milk Pipet*—Same as Type II (5.2) except marked "Sealed" for use in states requiring this special marking. (Alabama, Georgia, Mississippi, New Mexico, North Dakota, Oregon, Tennessee, Washington, and Wisconsin.)

5.2.2 *Type II B, Milk Pipet*—Similar to Type II, however, the pipet shall be calibrated to deliver 17.6 ± 0.05 cm³ of water at 20°C, when tested in accordance with Practice E 542. The pipet shall be marked to indicate that it delivers 17.6 cm³ at 20°C. The pipet shall be in strict conformance with Fig. 1, Type II. (For use in the state of Nebraska.)

5.3 *Type III, Cream Pipet*—Cream pipets shall be in strict conformance with Fig. 1, Type III. They shall be calibrated to deliver 9 ± 0.10 cm³ at 20°C, using distilled water, with drop remaining in tip blown out 2 s after delivery ceases and added to free delivery volume.

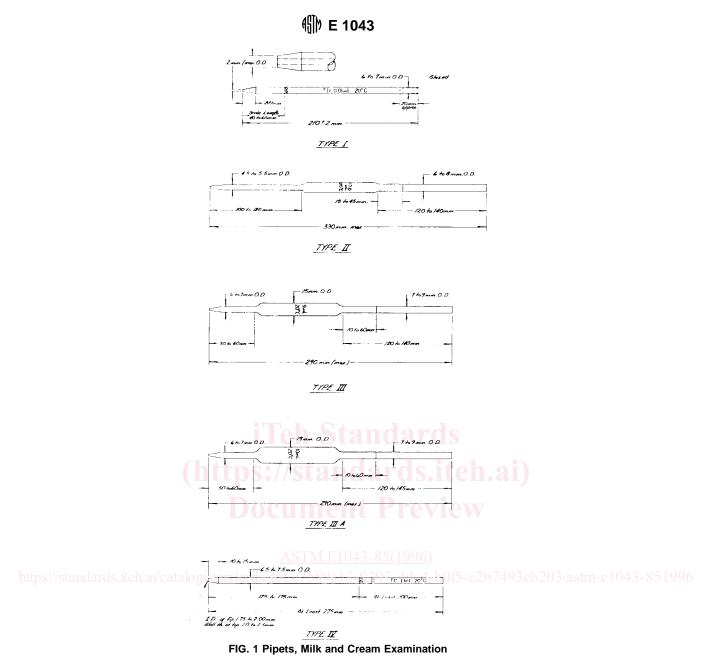
5.3.1 *Type III A, Cream Pipet*—Similar to Type III, however, the pipet shall be calibrated to deliver 18 ± 0.20 cm³ at 20°C when used as described in 5.3. The pipet shall conform with Fig. 1, Type III A.

5.4 *Type IV, Milk Diluting Pipet* (see Note 2)—Milk diluting pipets shall be in strict conformance with Fig. 1, Type IV. They shall have a capacity of 1.1 cm^3 and be graduated to deliver at 0.5, 1.0, and 1.1 cm³. They shall be calibrated to contain 0.54,

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³ American Public Health Assoc., *Standard Methods for the Examination of Dairy Products*, 14th edition.



1.075, and 1.180 cm³ of distilled water at 20°C at the 0.5, 1.0, and 1.1 cm³ graduations, respectively. Tolerance shall be ± 0.025 cm³ at any point on the pipet. When used with whole milk, the small amount remaining in the tip, after free delivery has ceased, is blown out and added to the free delivery volume. For diluted milk, the correct volume is delivered without blowing out. The pipet shall not have the frosted band near the top denoting that the pipet is "calibrated" for blow out.

5.4.1 Type IV A, Milk Diluting Pipets (see Note 2)—Similar to Type IV, except for size. These pipets are available in 1.0, 2.2, and 11.0 cm³ capacities. These pipets shall be in strict conformance with Fig. 2, Type IV A. Actual volumes of water contained at 20°C at each graduation line are specified as follows: 1.0 (1.075) cm³; 2.0 (2.150) cm³; 2.1 (2.255) cm³; 2.2 (2.360) cm³; and 11 (11.6) cm³. Tolerances at any point shall be ± 0.025 cm³ for the 1 cm³ size, ± 0.04 for the 2.2 cm³ size and ± 0.20 for the 11 cm³ size.

NOTE 2-The Type IV and IV A pipets (5.4 and 5.4.1), before being

used in New York, must be submitted to the Director of the State Food Laboratory, Albany, NY, for examination. In Connecticut, the 1.0 and 1.1 cm³ pipets must be checked by the Division of Laboratories, State Board of Health, when used by laboratories certified to do milk testing.

5.5 Type V, Milk Diluting Pipet (11 cm³)—The 11 cm³ milk diluting pipet shall be in strict conformance with Fig. 2, Type V. The pipet shall be suitable for the dilution of milk during bacteriological examination, in accordance with the 14th edition of *Standard Methods for the Examination of Dairy Products*.³ The pipet shall have a capacity to deliver, when blown out, $11.0 \pm 0.1 \text{ cm}^3$ of milk graduated in 1.0 cm^3 subdivisions. The pipet shall be calibrated to contain $11.6 \pm 0.1 \text{ cm}^3$ of distilled water at 20°C from the 11 cm³ graduation to tip.

5.6 *Type VI, Milk Pipet*—Milk pipets shall be Gerber pipets suitable for testing the butter fat content of milk in accordance with the 14th edition of *Standard Methods for the Examination of Dairy Products*.³ The ends shall be at right angles to the axis.