



SLOVENSKI STANDARD
SIST EN ISO 1735:2005
01-januar-2005

Gjlf`b`l'cd`^yb]`gjf`!`8c`c` Yj Ub`^a Uy` cV`!`; fUj]a Yff]`g_Ua YfcXUffYZfYb bU
a YfcXU`f`GC`%`').&\$\$ (£

Cheese and processed cheese products - Determination of fat content - Gravimetric method (Reference method) (ISO 1735:2004)

Käse und Schmelzkäse - Bestimmung des Fettgehaltes - Gravimetrisches Verfahren (Referenzverfahren) (ISO 1735:2004)

Fromages et fromages fondus - Détermination de la teneur en matière grasse - Méthode gravimétrique (Méthode de référence) (ISO 1735:2004)

<https://standards.iteh.ai/catalog/standards/sist/c6ab2a3b-5b0b-4edc-ab4d-ae2bbe9f6de3/sist-en-iso-1735-2005>

Ta slovenski standard je istoveten z: EN ISO 1735:2004

ICS:

67.100.30 Sir Cheese

SIST EN ISO 1735:2005 en

iTeh STANDARD PREVIEW
(standards.iteh.ai)

[SIST EN ISO 1735:2005](https://standards.iteh.ai/catalog/standards/sist/c6ab2a3b-5b0b-4edc-ab4d-ae2bbe9fde3/sist-en-iso-1735-2005)

<https://standards.iteh.ai/catalog/standards/sist/c6ab2a3b-5b0b-4edc-ab4d-ae2bbe9fde3/sist-en-iso-1735-2005>

EUROPEAN STANDARD
NORME EUROPÉENNE
EUROPÄISCHE NORM

EN ISO 1735

July 2004

ICS 67.100.30

English version

Cheese and processed cheese products - Determination of fat content - Gravimetric method (Reference method) (ISO 1735:2004)

Fromages et fromages fondus - Détermination de la teneur en matière grasse - Méthode gravimétrique (Méthode de référence) (ISO 1735:2004)

This European Standard was approved by CEN on 1 June 2004.

CEN members are bound to comply with the CEN/CENELEC Internal Regulations which stipulate the conditions for giving this European Standard the status of a national standard without any alteration. Up-to-date lists and bibliographical references concerning such national standards may be obtained on application to the Central Secretariat or to any CEN member.

This European Standard exists in three official versions (English, French, German). A version in any other language made by translation under the responsibility of a CEN member into its own language and notified to the Central Secretariat has the same status as the official versions.

CEN members are the national standards bodies of Austria, Belgium, Cyprus, Czech Republic, Denmark, Estonia, Finland, France, Germany, Greece, Hungary, Iceland, Ireland, Italy, Latvia, Lithuania, Luxembourg, Malta, Netherlands, Norway, Poland, Portugal, Slovakia, Slovenia, Spain, Sweden, Switzerland and United Kingdom.

<https://standards.cen.eu/catalog/standards/sist/c6ab2a3b-5b0b-4edc-ab4d-ae2bbe9fde3/sist-en-iso-1735-2005>



EUROPEAN COMMITTEE FOR STANDARDIZATION
COMITÉ EUROPÉEN DE NORMALISATION
EUROPÄISCHES KOMITEE FÜR NORMUNG

Management Centre: rue de Stassart, 36 B-1050 Brussels

EN ISO 1735:2004 (E)**Foreword**

This document (EN ISO 1735:2004) has been prepared by Technical Committee ISO/TC 34 "Agricultural food products" in collaboration with Technical Committee CEN/TC 302 "Milk and milk products - Methods of sampling and analysis", the secretariat of which is held by NEN.

This European Standard shall be given the status of a national standard, either by publication of an identical text or by endorsement, at the latest by January 2005, and conflicting national standards shall be withdrawn at the latest by January 2005.

According to the CEN/CENELEC Internal Regulations, the national standards organizations of the following countries are bound to implement this European Standard: Austria, Belgium, Cyprus, Czech Republic, Denmark, Estonia, Finland, France, Germany, Greece, Hungary, Iceland, Ireland, Italy, Latvia, Lithuania, Luxembourg, Malta, Netherlands, Norway, Poland, Portugal, Slovakia, Slovenia, Spain, Sweden, Switzerland and United Kingdom.

Endorsement notice

The text of ISO 1735:2004 has been approved by CEN as EN ISO 1735:2004 without any modifications.

**iTeh STANDARD PREVIEW
(standards.iteh.ai)**

[SIST EN ISO 1735:2005](https://standards.iteh.ai/catalog/standards/sist/c6ab2a3b-5b0b-4edc-ab4d-ae2bbe9f6de3/sist-en-iso-1735-2005)

<https://standards.iteh.ai/catalog/standards/sist/c6ab2a3b-5b0b-4edc-ab4d-ae2bbe9f6de3/sist-en-iso-1735-2005>

INTERNATIONAL
STANDARD

ISO
1735

IDF
5

Third edition
2004-07-01

**Cheese and processed cheese
products — Determination of fat
content — Gravimetric method
(Reference method)**

*Fromage et fromage fondu — Détermination de la teneur en matière
grasse — Méthode gravimétrique (Méthode de référence)*

iTeh STANDARD PREVIEW
(standards.iteh.ai)

[SIST EN ISO 1735:2005](https://standards.iteh.ai/catalog/standards/sist/c6ab2a3b-5b0b-4edc-ab4d-ae2bbe9fde3/sist-en-iso-1735-2005)

<https://standards.iteh.ai/catalog/standards/sist/c6ab2a3b-5b0b-4edc-ab4d-ae2bbe9fde3/sist-en-iso-1735-2005>



Reference numbers
ISO 1735:2004(E)
IDF 5:2004(E)

© ISO and IDF 2004

ISO 1735:2004(E)
IDF 5:2004(E)**PDF disclaimer**

This PDF file may contain embedded typefaces. In accordance with Adobe's licensing policy, this file may be printed or viewed but shall not be edited unless the typefaces which are embedded are licensed to and installed on the computer performing the editing. In downloading this file, parties accept therein the responsibility of not infringing Adobe's licensing policy. Neither the ISO Central Secretariat nor the IDF accepts any liability in this area.

Adobe is a trademark of Adobe Systems Incorporated.

Details of the software products used to create this PDF file can be found in the General Info relative to the file; the PDF-creation parameters were optimized for printing. Every care has been taken to ensure that the file is suitable for use by ISO member bodies and IDF national committees. In the unlikely event that a problem relating to it is found, please inform the ISO Central Secretariat at the address given below.

iTeh STANDARD PREVIEW (standards.iteh.ai)

[SIST EN ISO 1735:2005](https://standards.iteh.ai/catalog/standards/sist/c6ab2a3b-5b0b-4edc-ab4d-ae2bbe9f6de3/sist-en-iso-1735-2005)

<https://standards.iteh.ai/catalog/standards/sist/c6ab2a3b-5b0b-4edc-ab4d-ae2bbe9f6de3/sist-en-iso-1735-2005>

© ISO and IDF 2004

All rights reserved. Unless otherwise specified, no part of this publication may be reproduced or utilized in any form or by any means, electronic or mechanical, including photocopying and microfilm, without permission in writing from either ISO or IDF at the respective address below.

ISO copyright office
Case postale 56 • CH-1211 Geneva 20
Tel. + 41 22 749 01 11
Fax + 41 22 749 09 47
E-mail copyright@iso.org
Web www.iso.org

International Dairy Federation
Diamant Building • Boulevard Auguste Reyers 80 • B-1030 Brussels
Tel. + 32 2 733 98 88
Fax + 32 2 733 04 13
E-mail info@fil-idf.org
Web www.fil-idf.org

Published in Switzerland

Contents

Page

Foreword.....	iv
Foreword.....	v
1 Scope.....	1
2 Normative references	1
3 Terms and definitions.....	1
4 Principle	1
5 Reagents	1
6 Apparatus.....	2
7 Sampling	3
8 Preparation of test sample	3
9 Procedure.....	4
9.1 Test portion	4
9.2 Blank test	4
9.3 Preparation of fat-collecting vessel	4
9.4 Determination	5
10 Calculation and expression of results	7
10.1 Calculation	7
10.2 Expression of results.....	7
11 Precision	8
11.1 Interlaboratory test	8
11.2 Repeatability	8
11.3 Reproducibility	8
12 Test report.....	8
Annex A (normative) Additional procedures	9
Annex B (informative) Alternative procedure using fat-extraction tubes with siphon or wash-bottle fittings	11
Annex C (informative) Interlaboratory test.....	14
Bibliography	15

ISO 1735:2004(E)
IDF 5:2004(E)

Foreword

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

International Standards are drafted in accordance with the rules given in the ISO/IEC Directives, Part 2.

The main task of technical committees is to prepare International Standards. Draft International Standards adopted by the technical committees are circulated to the member bodies for voting. Publication as an International Standard requires approval by at least 75 % of the member bodies casting a vote.

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

ISO 1735 | IDF 5 was prepared by Technical Committee ISO/TC 34, *Food products*, Subcommittee SC 5, *Milk and milk products*, and the International Dairy Federation (IDF), in collaboration with AOAC International. It is being published jointly by ISO and IDF and separately by AOAC International.

This edition of ISO 1735 | IDF 5 cancels and replaces ISO 1735:1987, which has been technically revised.

[SIST EN ISO 1735:2005](https://standards.iteh.ai/catalog/standards/sist/c6ab2a3b-5b0b-4edc-ab4d-ae2bbe9f6de3/sist-en-iso-1735-2005)

<https://standards.iteh.ai/catalog/standards/sist/c6ab2a3b-5b0b-4edc-ab4d-ae2bbe9f6de3/sist-en-iso-1735-2005>

Foreword

IDF (the International Dairy Federation) is a worldwide federation of the dairy sector with a National Committee in every member country. Every National Committee has the right to be represented on the IDF Standing Committees carrying out the technical work. IDF collaborates with ISO and AOAC International in the development of standard methods of analysis and sampling for milk and milk products.

Draft International Standards adopted by the Action Teams and Standing Committees are circulated to the National Committees for voting. Publication as an International Standard requires approval by at least 50 % of IDF National Committees casting a vote.

International Standard ISO 1735 | IDF 5 was prepared by Technical Committee ISO/TC 34, *Food products*, Subcommittee SC 5, *Milk and milk products*, and the International Dairy Federation (IDF), in collaboration with AOAC International. It is being published jointly by ISO and IDF and separately by AOAC International.

All work was carried out by the Joint ISO/IDF/AOAC Action Team, *Fat*, of the Standing Committee, *Main components in milk*, under the aegis of its project leader, Mr G.J. Beutick (NL).

This edition of ISO 1735 | IDF 5 cancels and replaces IDF 5B:1986, which has been technically revised.

iTeh STANDARD PREVIEW (standards.iteh.ai)

[SIST EN ISO 1735:2005](https://standards.iteh.ai/catalog/standards/sist/c6ab2a3b-5b0b-4edc-ab4d-ae2bbe9fde3/sist-en-iso-1735-2005)

<https://standards.iteh.ai/catalog/standards/sist/c6ab2a3b-5b0b-4edc-ab4d-ae2bbe9fde3/sist-en-iso-1735-2005>

iTeh STANDARD PREVIEW
(standards.iteh.ai)

[SIST EN ISO 1735:2005](#)

<https://standards.iteh.ai/catalog/standards/sist/c6ab2a3b-5b0b-4edc-ab4d-ae2bbe9fde3/sist-en-iso-1735-2005>

Cheese and processed cheese products — Determination of fat content — Gravimetric method (Reference method)

WARNING — The use of ISO 1735 | IDF 5 may involve hazardous materials, operations and equipment. This standard does not purport to address all the safety problems associated with its use. It is the responsibility of the user of this standard to establish safety and health practices and to determine the applicability of regulatory limitations prior to use.

1 Scope

This International 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.

2 Normative references

The following referenced documents are indispensable for the application of this document. For dated references, only the edition cited applies. For undated references, the latest edition of the referenced document (including any amendments) applies.

ISO 3889:1977, *Milk and milk products — Determination of fat content — Mojonnier-type fat extraction flasks*

3 Terms and definitions

For the purposes of this document, the following terms and definitions apply.

3.1

fat content of cheese and processed cheese products

mass fraction of substances determined by the procedure specified in this International Standard

NOTE The fat content is expressed as a percentage by mass.

4 Principle

A test portion is digested with hydrochloric acid then ethanol is added. The acid-ethanolic solution is extracted with diethyl ether and light petroleum and the solvents are removed by distillation or evaporation. The mass of the substances extracted is determined. This is usually known as the Schmid-Bondzynski-Ratzlaff principle.

5 Reagents

Use only reagents of recognized analytical grade, unless otherwise specified, and distilled or demineralized water or water of equivalent purity. The reagents shall leave no appreciable residue when the determination is carried out by the method specified (see 5.1).