



SLOVENSKI STANDARD
SIST EN ISO 5534:2004

01-julij-2004

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Cheese and processed cheese - Determination of the total solids content (Reference method) (ISO 5534:2004)

Käse und Schmelzkäse - Bestimmung der Gesamttrockenmasse (Referenzverfahren) (ISO 5534:2004)

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Fromages et fromages fondus - Détermination de la teneur totale en matière sèche (Méthode de référence) (ISO 5534:2004)

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Ta slovenski standard je istoveten z: EN ISO 5534:2004

ICS:

67.100.30 Sir Cheese

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EUROPEAN STANDARD
NORME EUROPÉENNE
EUROPÄISCHE NORM

EN ISO 5534

May 2004

ICS 67.100.30

English version

Cheese and processed cheese - Determination of the total solids content (Reference method) (ISO 5534:2004)

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This European Standard was approved by CEN on 13 May 2004.

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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.

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

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

EN ISO 5534:2004 (E)**Foreword**

This document (EN ISO 5534:2004) 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 BSI.

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of an identical text or by endorsement, at the latest by November 2004, and conflicting national standards shall be withdrawn at the latest by November 2004.

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 5534:2004 has been approved by CEN as EN ISO 5534:2004 without any modifications.

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INTERNATIONAL
STANDARD

ISO
5534

IDF
4

Second edition
2004-05-15

**Cheese and processed cheese —
Determination of the total solids content
(Reference method)**

*Fromages et fromages fondus — Détermination de la teneur totale en
matière sèche (Méthode de référence)*

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Reference numbers
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IDF 4:2004(E)

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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 document may be the subject of patent rights. ISO shall not be held responsible for identifying any or all such patent rights.

ISO 5534 | IDF 4 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 5534 | IDF 4 cancels and replaces the first edition of ISO 5534:1985, which has been technically revised.

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ISO 5534:2004(E)
IDF 4:2004(E)

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.

ISO 5534 | IDF 4 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 on *Water*, of the Standing Committee on *Main components in milk*, under the aegis of its project leader, Mr G.J. Beutick (NL).

This edition of ISO 5534 | IDF 4 cancels and replaces the first edition of IDF 4A:1982, which has been technically revised.

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Cheese and processed cheese — Determination of the total solids content (Reference method)

1 Scope

This International Standard specifies the reference method for the determination of the total solids content of cheese and processed cheese.

NOTE This method may not be applicable to processed cheese preparations as defined in the FAO/WHO Code of Principles Standard A-8.

2 Terms and definitions

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

2.1

total solids content of cheese (standards.iteh.ai)
mass fraction of substances determined by the procedure specified in this International Standard

NOTE The total solids content is expressed as a percentage by mass.
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3 Principle

A weighed test portion mixed with sand is dried by heating it in a drying oven at 102 °C. The dried test portion is then weighed to determine the loss of mass.

4 Reagents

Use only reagents of recognized analytical grade, and distilled or demineralized water or water of at least equivalent purity.

4.1 Dilute hydrochloric acid (HCl), with a mass fraction of 25 %.

4.2 Quartz sand or sea sand.

4.2.1 The sand shall pass through a woven wire cloth sieve with nominal size of aperture of 600 µm but is retained by a sieve with a nominal size of aperture of 150 µm.

The sand shall comply with the suitability test given in 4.2.2.

4.2.2 Put approximately 20 g of sand in a flat-bottomed dish (5.4) with a stirring rod (5.5). Heat the opened dish with sand, stirring rod and its lid in the oven (5.3) set at 102 °C for at least 2 h. Close the dish and allow to cool in the desiccator (5.2) to the temperature of the balance room. Weigh the closed dish to the nearest 1 mg, recording the mass to four decimal places.