



SLOVENSKI STANDARD
SIST EN ISO 5537:2004
01-november-2004

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Dried milk - Determination of moisture content (Reference method) (ISO 5537:2004)

Milchpulver - Bestimmung des Wassergehaltes (Referenzverfahren) (ISO 5537:2004)

Lait sec - Détermination du taux d'humidité (Méthode de référence) (ISO 5537:2004)

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Ta slovenski standard je istoveten z: EN ISO 5537:2004

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ICS:

67.100.10	T ^ \ [Á Á : ^ á ^ æ ð ^ } ã] [ã ç [áã	Milk and processed milk products
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SIST EN ISO 5537:2004 **en**

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EUROPEAN STANDARD
NORME EUROPÉENNE
EUROPÄISCHE NORM

EN ISO 5537

June 2004

ICS 67.100.10

English version

Dried milk - Determination of moisture content (Reference method) (ISO 5537:2004)

Lait sec - Détermination du taux d'humidité (Méthode de référence) (ISO 5537:2004)

This European Standard was approved by CEN on 7 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 5537:2004 (E)**Foreword**

This document (EN ISO 5537:2004) 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of an identical text or by endorsement, at the latest by December 2004, and conflicting national standards shall be withdrawn at the latest by December 2004.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 5537:2004 has been approved by CEN as EN ISO 5537:2004 without any modifications.

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INTERNATIONAL
STANDARD

ISO
5537

IDF
26

First edition
2004-06-01

**Dried milk — Determination of moisture
content (Reference method)**

Lait sec — Détermination du taux d'humidité (Méthode de référence)

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Reference numbers
ISO 5537:2004(E)
IDF 26:2004(E)

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Published in Switzerland

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 5537|IDF 26 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.

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ISO 5537:2004(E)
IDF 26:2004(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 the National Committees casting a vote.

ISO 5537|IDF 26 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 Action Team, *Water*, of the Standing Committee, *Main components in milk*, under the aegis of its project leader, Mr G.J. Beutick (NL) and Mr R.J. de Knecht (NL).

This first edition of ISO 5537|IDF 26 cancels and replaces the first edition of IDF 26A:1993, which has been technically revised.

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Dried milk — Determination of moisture content (Reference method)

WARNING — The use of ISO 5537|IDF 26 may involve the use of hazardous materials, operations, and equipment. This standard does not purport to address all the safety risks associated with its use. It is the responsibility of the user of this standard to establish appropriate safety and health practices and determine the applicability of local regulatory limitations prior to use.

1 Scope

This International Standard specifies a method for the determination of the moisture content of all types of dried milk.

2 Terms and definitions

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

3.1

moisture content

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

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

3 Principle

A test portion is dried in a drying oven set at 87 °C for 5 h while dry air is passed through the test portion. The loss of mass of the test portion (which is related to the content of “non-chemically bound” water) is determined.

4 Apparatus

Usual laboratory apparatus and, in particular, the following.

4.1 Analytical balance, capable of weighing to the nearest 1 mg, with a readability of 0,1 mg.

4.2 Drying oven, capable of being maintained at 87 °C ± 1 °C throughout the working space, with forced ventilation, thermostatically controlled, with the following equipment (see also Figure A.1).

4.2.1 Metal block, provided with channels of diameter 4,3 mm for holding the columns (4.4) in the drying oven.

4.2.2 Copper tubes, of length 1 500 mm, of internal diameter 2 mm, connected to the metal block in the drying oven.

4.2.3 Constant pressure regulator, provided with restrictors, capable of delivering 33 ml/min of dry air to each column in the drying oven.