

SLOVENSKI STANDARD kSIST FprEN ISO 9233-1:2013

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Sir, skorja sira in topljeni sir - Določevanje natamicina - 1. del: Molekularna absorbcijska spektrometrijska metoda za skorjo sira (ISO 9233-1:2007, vključno z Amd 1:2012)

Cheese, cheese rind and processed cheese - Determination of natamycin content - Part 1: Molecular absorption spectrometric method for cheese rind (ISO 9233-1:2007 including Amd 1:2012)

Käse, Käserinde und Schmelzkäse - Bestimmung des Natamycingehalts - Teil 1: Molekularabsorptionsspektrometrisches Verfahren für Käserinde (ISO 9233-1:2007 + Amd 1:2012)

Fromage, croûte de fromage et fromages fondus - Détermination de la teneur en natamycine - Partie 1: Méthode par spectrométrie d'absorption moléculaire pour croûte de fromage (ISO 9233-1:2007, Amd 1:2012 inclus)

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Foreword

The text of ISO 9233-1:2007 including Amd 1:2012 has been prepared by Technical Committee ISO/TC 34 "Food products" of the International Organization for Standardization (ISO) and has been taken over as FprEN ISO 9233-1:2012 by Technical Committee CEN/TC 302 "Milk and milk products - Methods of sampling and analysis" the secretariat of which is held by NEN.

This document is currently submitted to the Unique Acceptance Procedure.

Endorsement notice

The text of ISO 9233-1:2007 including Amd 1:2012 has been approved by CEN as a FprEN ISO 9233-1:2012 without any modification.

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Part 1:

Molecular absorption spectrometric method for cheese rind

Fromage, croûte de fromage et fromages fondus — Détermination de la teneur en natamycine —

Partie 1: Méthode par spectrométrie d'absorption moléculaire pour croûte de fromage



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