
Sir, skorja sira in topljeni sir - Določevanje natamicina - 2. del: Metoda tekočinske kromatografije visoke ločljivosti za sir, skorjo sira in topljeni sir (ISO 9233-2:2007, vključno z Amd 1:2012)

Cheese, cheese rind and processed cheese - Determination of natamycin content - Part 2: High-performance liquid chromatographic method for cheese, cheese rind and processed cheese (ISO 9233-2:2007 including Amd 1:2012)

Käse, Käserinde und Schmelzkäse - Bestimmung des Natamycingehalts - Teil 2: Verfahren mit Hochleistungs-Flüssigchromatographie für Käse, Käserinde und Schmelzkäse (ISO 9233-2:2007 + Amd 1:2012)

[SIST EN ISO 9233-2:2013](https://standards.iteh.ai/catalog/standards/sist/27670332-8094-47fb-8c22-c0171223d0d0/iso-9233-2-2013)

Fromage, croûte de fromage et fromages fondus - Détermination de la teneur en natamycine - Partie 2: Méthode par chromatographie liquide à haute performance pour fromage, croûte de fromage et fromages fondus (ISO 9233-2:2007, Amd 1:2012 inclus)

Ta slovenski standard je istoveten z: EN ISO 9233-2:2013

ICS:

67.100.30 Sir Cheese

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**Cheese, cheese rind and processed cheese - Determination of
natamycin content - Part 2: High-performance liquid
chromatographic method for cheese, cheese rind and processed
cheese (ISO 9233-2:2007 including Amd 1:2012)**

Fromage, croûte de fromage et fromages fondus -
Détermination de la teneur en natamycine - Partie 2:
Méthode par chromatographie liquide à haute performance
pour fromage, croûte de fromage et fromages fondus (ISO
9233-2:2007, Amd 1:2012 inclus)

Käse, Käserinde und Schmelzkäse - Bestimmung des
Natamycingehalts - Teil 2: Verfahren mit Hochleistungs-
Flüssigchromatographie für Käse, Käserinde und
Schmelzkäse (ISO 9233-2:2007 einschließlich Amd
1:2012)

This European Standard was approved by CEN on 16 May 2013.

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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 CEN-CENELEC Management Centre has the same status as the official versions.

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Foreword

The text of ISO 9233-2:2007 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 EN ISO 9233-2:2013 by 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 November 2013, and conflicting national standards shall be withdrawn at the latest by November 2013.

Attention is drawn to the possibility that some of the elements of this document may be the subject of patent rights. CEN [and/or CENELEC] shall not be held responsible for identifying any or all such patent rights.

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The text of ISO 9233-2:2007 including Amd 1:2012 has been approved by CEN as EN ISO 9233-2:2013 without any modification.

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**Cheese, cheese rind and processed
cheese — Determination of natamycin
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Part 2:

**High-performance liquid
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teneur en natamycine —**Partie 2: Méthode par chromatographie liquide à haute performance
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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 9233-2|IDF 140-2 was prepared by Technical Committee ISO/TC 34, *Food products*, Subcommittee SC 5, *Milk and milk products* and the International Dairy Federation (IDF) and is being published jointly by ISO and IDF.

This first edition of ISO 9233-2|IDF 140-2, together with ISO 9233-1|IDF 140-1, cancels and replaces the first edition of ISO 9233:1991, which has been technically revised.

ISO 9233|IDF 140 consists of the following parts, under the general title *Cheese, cheese rind and processed cheese — Determination of natamycin content*:

- *Part 1: Molecular absorption spectrometric method for cheese rind*
- *Part 2: High-performance liquid chromatographic method for cheese, cheese rind and processed cheese*

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 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.

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ISO 9233-2|IDF 140-2 was prepared by the International Dairy Federation (IDF) and Technical Committee ISO/TC 34, *Food products*, Subcommittee SC 5, *Milk and milk products* and is being published jointly by IDF and ISO.

All work was carried out by the Joint ISO-IDF Action Team on *Selected food additives and vitamins* of the Standing Committee on *Analytical methods for additives and contaminants* under the aegis of its project leader, Mr. M. Carl (DE).

This first edition of ISO 9233-2|IDF 140-2, together with ISO 9233-1|IDF 140-1, cancels and replaces the first edition of IDF 140A:1992, which has been technically revised.

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