



SLOVENSKI STANDARD oSIST prEN ISO 24223:2021

01-maj-2021

Sir - Navodilo za pripravo vzorcev za fizikalno in kemijsko preskušanje (ISO/DIS 24223:2021)

Cheese - Guidance on sample preparation for physical and chemical testing (ISO/DIS 24223:2021)

Käse - Leitfaden zur Probenvorbereitung für die physikalische und chemische Prüfung (ISO/DIS 24223:2021)

Fromage - Lignes directrices pour la préparation des échantillons en vue des essais physiques et chimiques (ISO/DIS 24223:2021)

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Cheese — Guidance on sample preparation for physical and chemical testing

Fromage — Lignes directrices pour la préparation des échantillons en vue des essais physiques et chimiques

ICS: 67.100.30

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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.

The procedures used to develop this document and those intended for its further maintenance are described in the ISO/IEC Directives, Part 1. In particular, the different approval criteria needed for the different types of ISO documents should be noted. This document was drafted in accordance with the editorial rules of the ISO/IEC Directives, Part 2 (see www.iso.org/directives).

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For an explanation of the voluntary nature of standards, the meaning of ISO specific terms and expressions related to conformity assessment, as well as information about ISO's adherence to the World Trade Organization (WTO) principles in the Technical Barriers to Trade (TBT), see www.iso.org/iso/foreword.html.

This document 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 the European Committee for Standardization (CEN) Technical Committee CEN/TC 302, *Milk and milk products – Methods of sampling and analysis*, in accordance with the Agreement of technical cooperation between ISO and CEN (Vienna Agreement). It is being published jointly by ISO and IDF.

Any feedback or questions on this document should be directed to the user's national standards body. A complete listing of these bodies can be found at www.iso.org/members.html.

IDF (the International Dairy Federation) is a non-profit private sector organization representing the interests of various stakeholders in dairying at the global level. IDF members are organized in National Committees, which are national associations composed of representatives of dairy-related national interest groups including dairy farmers, dairy processing industry, dairy suppliers, academics and governments/food control authorities.

ISO and IDF collaborate closely on all matters of standardization relating to methods of analysis and sampling for milk and milk products. Since 2001, ISO and IDF jointly publish their International Standards using the logos and reference numbers of both organizations.

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The work was carried out by the IDF-ISO Action Team on C49 of the *Standing Committee on Analytical Methods for Composition* under the aegis of its project leader Mr K. van Cleef (NL).

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Cheese — Guidance on sample preparation for physical and chemical testing

1 Scope

This document provides guidance on sample preparation of cheese (fresh cheese, (semi)soft cheese, (semi)hard cheese and processed cheese) and whey cheese for physical and chemical analysis, including analysis by applying instrumental methods.

This document describes the (sub)sampling, and sample preparation steps to be carried out after sampling according to ISO 707 | IDF 50 and prior to method-specific sample preparations, for example as with analytical methods listed in [Annex A](#).

NOTE 1 Analysis on volatile substances, minor components or allergens may require additional precautionary measures in sample preparation in order to avoid loss of or contamination with one or more target analytes.

2 Normative references

The following documents are referred to in the text in such a way that some or all of their content constitutes requirements 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 707, *Milk and milk products — Guidance on sampling*

3 Terms and definitions

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

ISO and IEC maintain terminological databases for use in standardization at the following addresses:

- ISO Online browsing platform: available at <https://www.iso.org/obp>
- IEC Electropedia: available at <http://www.electropedia.org/>

3.1

cheese surface

outer layer or parts of the cheese, even in the sliced, shredded or grated form, including the outside of the whole cheese, disregarding whether a rind has been formed or not

[SOURCE: CODEX STAN 283-1978 – General Standard for Cheese]

3.2

cheese coating

layer or film of non-cheese material which helps protecting the cheese against microorganisms and physical damage during retail handling and, in some cases, it contributes to the presentation of the cheese

[SOURCE: CODEX STAN 283-1978 – General Standard for Cheese]

3.3

cheese rind

semi-closed layer of cheese with a lower moisture content at the outside of the cheese developed during ripening of the cheese

[SOURCE: CODEX STAN 283-1978 – General Standard for Cheese]

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3.4

cheese paste

interior part of a cheese, remaining after removal of the coating and the rind

[SOURCE: CODEX STAN 283-1978 – General Standard for Cheese]

3.5

non-edible parts

parts of the cheese that are specified as not intended for human consumption

4 Devices and tools

Usual laboratory apparatus and, in particular, the following.

4.1 General

The devices and tools to be used shall be clean and dry. The devices and tools may not demonstrably influence the composition of the sample.

4.2 Knife or other suitable cutting device

The knife or cutting device should be constructed in a way that pressure on the sample is minimized to avoid loss of water and water soluble components.

For samples used for spectrometry or visual analysis, contamination of the cut surface, with rind or other residuals, should be prevented.

4.3 Peeling device

A razor blade planer has proven to be a suitable device.

4.4 Grinding machine

A grinding machine used should be constructed in a way to produce a small and even grinded sample portion without demonstrably influencing the composition of the sample. The device should not produce undue heat.

For example, an apparatus with a rotating grater, provided with apertures of 1,2 mm to 2,0 mm in diameter, could be suitable for several types of hard and semi-hard cheese.

The optimal aperture may vary with the type of cheese and its maturation level.

4.5 Blending machine (with samples unsuitable for grinding)

A blending machine used should be constructed in a way to produce a small and even blended sample portion without demonstrably influencing the composition of the sample portion. The device should not produce undue heat.

4.6 Spoons, spatulas or pestle in a mortar

Spoons, spatulas or pestle in a mortar used should be of a size matching the required sub-sample size and total sample size.

4.7 Mixing equipment

Optional, any suitable equipment.