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**Milk and cheese — Determination
of hen's egg white lysozyme
content by high performance liquid
chromatography**

*Lait et fromages — Détermination de la teneur en lysozyme de blanc
d'oeuf par chromatographie liquide haute performance*

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Forewords

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.

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The committee responsible for this document is ISO/TC 34, *Food products*, Subcommittee SC 5, *Milk and milk products* and the International Dairy Federation (IDF) and it is being published jointly by ISO and IDF.

This first edition of ISO 27105|IDF 216 cancels and replaces ISO/TS 27105|IDF/RM 216:2009, which has been technically revised.

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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