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STANDARD

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**Cheese, cheese rind and processed  
cheese — Determination of natamycin  
content —**

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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CP 401 • Ch. de Blandonnet 8  
CH-1214 Vernier, Geneva  
Phone: +41 22 749 01 11  
Fax: +41 22 749 09 47  
Email: [copyright@iso.org](mailto:copyright@iso.org)  
Website: [www.iso.org](http://www.iso.org)

International Dairy Federation  
Silver Building • Bd Auguste Reyers 70/B • B-1030 Brussels

Phone: +32 2 325 67 40  
Fax: +32 2 325 67 41  
Email: [info@fil-idf.org](mailto:info@fil-idf.org)  
Website: [www.fil-idf.org](http://www.fil-idf.org)

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## Foreword

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A list of all parts in the ISO 9233 | IDF 140 series can be found on the ISO website.