
**Cheese — Determination of propionic
acid level by chromatography —**

**Part 1:
Method by gas chromatography**

*Fromages — Détermination de la teneur en acide propionique par
chromatographie —*

Partie 1: Méthode par chromatographie en phase gazeuse

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Contents

Page

Forewords	iv
1 Scope	1
2 Normative references	1
3 Terms and definitions	1
4 Principle	1
5 Reagents	1
6 Apparatus	2
7 Sampling	3
8 Preparation of test sample	4
9 Procedure	4
9.1 Extraction system	4
9.2 Preparation of the soap	4
9.3 Quantitative determination by gas chromatography	4
9.3.1 Calculation of response factor	4
9.3.2 Determination of the test portion	5
10 Calculation and expression of results	5
10.1 Calculation of propionic acid in cheese	5
10.2 Expression of results	5
11 Precision	5
11.1 Interlaboratory test	5
11.2 Repeatability	5
12 Test report	6
Annex A (informative) Example of extraction system	7
Annex B (informative) Example of GC chromatogram	8
Annex C (informative) Interlaboratory test	9
Bibliography	10

Forewords

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