



Technical Specification

ISO/TS 27265

IDF/RM 228

Heat-processed milk and dried milk products — Enumeration of thermoresistant spores of thermophilic bacteria

*Lait sec et produits laitiers en poudre traités thermiquement —
Dénombrement des spores thermorésistantes des bactéries
thermophiles*

**Second edition
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Foreword

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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 document 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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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). It is being published jointly by ISO and IDF.

This second edition cancels and replaces the first edition (ISO/TS 27265 | IDF/RM 228:2009), which has been technically revised.

The main changes are as follows:

- Addition of an alternative water bath heating procedure at 100 °C for 30 min to provide a more feasible approach and to improve the uniformity of analysis among different laboratories.
- Annex C on modification of pressure cooker for performing the thermophilic spore test has been deleted.

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.

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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 H28 of the *Standing Committee on Methods for Dairy Microbiology* under the aegis of its project leader Haiping Li (US).

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