
**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*



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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.

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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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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Cheese — Guidance on sample preparation for physical and chemical testing

1 Scope

This document gives guidance on the sample preparation of fresh cheese, (semi)soft cheese, (semi)hard cheese, 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 carried out after sampling according to ISO 707 | IDF 50 and prior to method-specific sample preparations, e.g. as with analytical methods listed in References [2] to [22].

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

2 Normative references

There are no normative references in this document.

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 <https://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 *cheese rind* (3.3) has been formed or not

[SOURCE: CODEX STAN 283-1978:2018, Appendix]

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 283-1978:2018, Appendix]

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 283-1978:2018, Appendix]

3.4

non-edible part

part of the cheese that is specified as not intended for human consumption