

**Milk - Determination of fat content -  
Gravimetric method (Reference method)**

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## EESTI STANDARDI EESSÕNA

## NATIONAL FOREWORD

<p>Käesolev Eesti standard EVS-EN ISO 1211:2002 sisaldab Euroopa standardi EN ISO 1211:2001 ingliskeelset teksti.</p> <p>Käesolev dokument on jõustatud 14.02.2002 ja selle kohta on avaldatud teade Eesti standardiorganisatsiooni ametlikus väljaandes.</p> <p>Standard on kättesaadav Eesti standardiorganisatsioonist.</p>	<p>This Estonian standard EVS-EN ISO 1211:2002 consists of the English text of the European standard EN ISO 1211:2001.</p> <p>This document is endorsed on 14.02.2002 with the notification being published in the official publication of the Estonian national standardisation organisation.</p> <p>The standard is available from Estonian standardisation organisation.</p>
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<p><b>Käsitlusala:</b></p> <p>This standard specifies the reference method for the determination of the fat content of milk. The method is applicable to raw and processed liquid milk, partly skimmed milk and skimmed milk in which no appreciable separation or breakdown of fat due to lipolysis has occurred.</p>	<p><b>Scope:</b></p> <p>This standard specifies the reference method for the determination of the fat content of milk. The method is applicable to raw and processed liquid milk, partly skimmed milk and skimmed milk in which no appreciable separation or breakdown of fat due to lipolysis has occurred.</p>
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**Võtmesõnad:** chemical analysis and testin, de, definitions, determination, determination of content, fat contents, fats, food inspection, food products, gravimetric analysis, interpretations, mathematical calculations, milk, milk fat, reference methods, specimen preparation

**English version**

**Milk**

Determination of fat content – Gravimetric method (Reference method)  
(ISO 1211 : 1999)

Lait – Détermination de la teneur  
en matière grasse – Méthode  
gravimétrique (Méthode de référence)  
(ISO 1211 : 1999)

Milch – Bestimmung des  
Fettgehaltes – Gravimetrisches  
Verfahren (Referenzverfahren)  
(ISO 1211 : 1999)

This European Standard was approved by CEN on 2001-06-14.

CEN members are bound to comply with the CEN/CENELEC Internal Regulations which stipulate the conditions for giving this European Standard the status of a national standard without any alteration.

Up-to-date lists and bibliographical references concerning such national standards may be obtained on application to the Management Centre or to any CEN member.

The European Standards exist in three official versions (English, French, German). A version in any other language made by translation under the responsibility of a CEN member into its own language and notified to the Management Centre has the same status as the official versions.

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**CEN**

European Committee for Standardization  
Comité Européen de Normalisation  
Europäisches Komitee für Normung

**Management Centre: rue de Stassart 36, B-1050 Brussels**

## Foreword

International Standard

ISO 1211 : 1999 Milk – Determination of fat content – Gravimetric method (Reference method), which was prepared by ISO/TC 34 'Agricultural food products' of the International Organization for Standardization, has been adopted by Technical Committee CEN/TC 302 'Milk and milk products – Methods of sampling and analysis', the Secretariat of which is held by NEN, as a European Standard.

This European Standard shall be given the status of a national standard, either by publication of an identical text or by endorsement, and conflicting national standards withdrawn, by February 2002 at the latest.

In accordance with the CEN/CENELEC Internal Regulations, the national standards organizations of the following countries are bound to implement this European Standard:

Austria, Belgium, the Czech Republic, Denmark, Finland, France, Germany, Greece, Iceland, Ireland, Italy, Luxembourg, the Netherlands, Norway, Portugal, Spain, Sweden, Switzerland, and the United Kingdom.

## Endorsement notice

The text of the International Standard ISO 1211 : 1999 was approved by CEN as a European Standard without any modification.

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**WARNING** — The use of this International Standard may involve hazardous materials, operations and equipment. This standard does not purport to address all the safety problems associated with its use. It is the responsibility of the user of this standard to establish safety and health practices and determine the applicability of regulatory limitations prior to use.

## 1 Scope

This International Standard specifies the reference method for the determination of the fat content of milk. The method is applicable to raw and processed liquid milk, partly skimmed milk and skimmed milk in which no appreciable separation or breakdown of fat due to lipolysis has occurred (see note in clause 8).

**NOTE** When greater accuracy is required for skimmed milk, for instance to establish the operating efficiency of cream separators, the special method for skimmed products specified in ISO 7208 should be used.

## 2 Normative reference

The following normative document contains provisions which, through reference in this text, constitute provisions of this International Standard. For dated references, subsequent amendments to, or revisions of, this publication do not apply. However, parties to agreement based on this International Standard are encouraged to investigate the possibility of applying the most recent edition of the standard indicated below. For undated references, the latest edition of the normative document referred to applies. Members of ISO and IEC maintain registers of currently valid International Standards.

ISO 3889, *Milk and milk products — Determination of fat content — Mojonnier-type fat extraction flasks*.

## 3 Term and definition

For the purposes of this International Standard, the following term and definition apply.

### 3.1

#### **fat content of milk**

mass fraction of substances determined by the procedure specified in this International Standard

**NOTE** The fat content is expressed as a mass fraction, in percent [formerly given as % (m/m)].

## 4 Principle

An ammoniacal ethanolic solution of a test portion is extracted with diethyl ether and light petroleum. The solvents are removed by distillation or evaporation. The mass of the substances extracted is determined.

**NOTE** This is usually known as the Röse-Gottlieb principle.