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**Cheese and processed cheese products -
Determination of fat content - Gravimetric
method (Reference method)**

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(Reference method)

EESTI STANDARDI EESSÕNA

NATIONAL FOREWORD

<p>Käesolev Eesti standard EVS-EN ISO 1735:2004 sisaldab Euroopa standardi EN ISO 1735:2004 ingliskeelset teksti.</p> <p>Käesolev dokument on jõustatud 26.10.2004 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 1735:2004 consists of the English text of the European standard EN ISO 1735:2004.</p> <p>This document is endorsed on 26.10.2004 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>Käsitlusala: This International Standard specifies the reference method for the determination of the fat content of all types of cheese and processed cheese products having lactose contents of below 5 % (mass fraction) of non-fat solids.</p>	<p>Scope: This International Standard specifies the reference method for the determination of the fat content of all types of cheese and processed cheese products having lactose contents of below 5 % (mass fraction) of non-fat solids.</p>
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ICS 67.100.30

Võtmesõnad:

ICS 67.100.30

English version

Cheese and processed cheese products

Determination of fat content – Gravimetric method (Reference method)
(ISO 1735:2004)

Fromages et fromages fon-
dus – Détermination de la teneur
en matière grasse – Méthode gra-
vimétrique (Méthode de référence)
(ISO 1735:2004)

Käse und Schmelzkäse – Bestim-
mung des Fettgehaltes – Gravimetri-
sches Verfahren (Referenzverfahren)
(ISO 1735:2004)

This European Standard was approved by CEN on 2004-06-01.

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.

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CEN

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

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

Foreword

International Standard

ISO 1735:2004 Cheese and processed cheese products – Determination of fat content – Gravimetric method (Reference method),

which was prepared by ISO/TC 34 'Agricultural food products' of the International Organization for Standardization and the International Dairy Federation in collaboration with AOAC International, 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 January 2005 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, Cyprus, the Czech Republic, Denmark, Estonia, Finland, France, Germany, Greece, Hungary, Iceland, Ireland, Italy, Latvia, Lithuania, Luxembourg, Malta, the Netherlands, Norway, Poland, Portugal, Slovakia, Slovenia, Spain, Sweden, Switzerland, and the United Kingdom.

Endorsement notice

The text of the International Standard ISO 1735:2004 was approved by CEN as a European Standard without any modification.

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WARNING — The use of ISO 1735 | IDF 5 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 to 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 all types of cheese and processed cheese products having lactose contents of below 5 % (mass fraction) of non-fat solids.

2 Normative references

The following referenced documents are indispensable for the application of this document. For dated references, only the edition cited applies. For undated references, the latest edition of the referenced document (including any amendments) applies.

ISO 3889:1977, *Milk and milk products — Determination of fat content — Mojonnier-type fat extraction flasks*

3 Terms and definitions

For the purposes of this document, the following terms and definitions apply.

3.1

fat content of cheese and processed cheese products

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

NOTE The fat content is expressed as a percentage by mass.

4 Principle

A test portion is digested with hydrochloric acid then ethanol is added. The acid-ethanolic solution is extracted with diethyl ether and light petroleum and the solvents are removed by distillation or evaporation. The mass of the substances extracted is determined. This is usually known as the Schmid-Bondzynski-Ratzlaff principle.

5 Reagents

Use only reagents of recognized analytical grade, unless otherwise specified, and distilled or demineralized water or water of equivalent purity. The reagents shall leave no appreciable residue when the determination is carried out by the method specified (see 5.1).