
**Milk-based edible ices and ice mixes —
Determination of fat content — Gravimetric
method (Reference method)**

*Glaces de consommation et préparations pour glaces à base de lait —
Détermination de la teneur en matière grasse — Méthode gravimétrique
(Méthode de référence)*



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Foreword

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.

International Standards are drafted in accordance with the rules given in the ISO/IEC Directives, Part 3.

Draft International Standards adopted by the technical committees are circulated to the member bodies for voting. Publication as an International Standard requires approval by at least 75 % of the member bodies casting a vote.

International Standard ISO 7328 was prepared by Technical Committee ISO/TC 34, *Agricultural food products*, Subcommittee SC 5, *Milk and milk products*, in collaboration with the International Dairy Federation (IDF) and AOAC International, and will also be published by these organizations.

This second edition cancels and replaces the first edition (ISO 7328:1984), which has been technically revised.

Annexes A and B of this International Standard are for information only.

Milk-based edible ices and ice mixes — Determination of fat content — Gravimetric method (Reference method)

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 most milk-based edible ices and ice mixes.

The method is also applicable to concentrated and dried ice mixes.

The method is not applicable to some milk-based edible ices and ice-mixes, in which the level of emulsifier, stabilizer or thickening agent or of egg yolk or of fruits, or of combinations of these constituents makes the Röse-Gottlieb method unsuitable. With such products, recourse should be made to a method utilizing the Weibull-Berntrop principle (see ISO 8262-2).

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 normative document 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-based edible ices and ice mixes

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.