
**Milk — Definition and evaluation of the
overall accuracy of indirect methods of milk
analysis —**

Part 2:
**Calibration and quality control in the dairy
laboratory**

*Lait — Définition et évaluation de la précision globale de méthodes
indirectes d'analyse du lait —*

Partie 2: Étalonnage et contrôle de la qualité dans les laboratoires laitiers



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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.

Attention is drawn to the possibility that some of the elements of this part of ISO 8196 may be the subject of patent rights. ISO shall not be held responsible for identifying any or all such patent rights.

International Standard ISO 8196-2 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.

ISO 8196 consists of the following parts, under the general title *Milk — Definition and evaluation of the overall accuracy of indirect methods of milk analysis*:

- *Part 1: Analytical attributes of indirect methods*
- *Part 2: Calibration and quality control in the dairy laboratory*

Introduction

The main purpose of this part of ISO 8196 is to give practical details and recommendations for the calibration of instruments and quality control in routine dairy laboratories.

While ISO 8196-1 is mainly intended for experts to assess new indirect instrumental methods of analysis, this part gives guidance for routine laboratories using these methods.

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Milk — Definition and evaluation of the overall accuracy of indirect methods of milk analysis —

Part 2:

Calibration and quality control in the dairy laboratory

1 Scope

This part of ISO 8196 gives recommendations and an example for the calibration of instruments, and for the quality control procedure in dairy laboratories.

2 Normative reference

The following normative document contains provisions which, through reference in this text, constitute provisions of this part of ISO 8196. For dated references, subsequent amendments to, or revisions of, this publication do not apply. However, parties to agreement based on this part of ISO 8196 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 8196-1:2000, *Milk — Definition and evaluation of the overall accuracy of indirect methods of milk analysis — Part 1: Analytical attributes of indirect methods.*

3 Terms and definitions

For the purposes of this part of ISO 8196, the terms and definitions given in ISO 8196-1 apply, together with the following.

3.1

standardization of an instrument

experimental evaluation of the exactness of the calibration of an instrument by reference to the true values given either by a reference method or by standard materials or a standard instrument.

3.2

calibration of an instrument

adjustment of the signal from an instrument so that, at each level of the component, the mean of individual test results given by the instrument approximates closely to the true value of the component concentration

4 Calibration of instruments

4.1 General principles

This clause considers only the general principles of calibration which apply to any indirect method of milk analysis. Detailed and specific instructions for the calibration procedure, as well as for the preliminary checks concerning each group of methods, will be given in specific standards.