

**Cheese, cheese rind and processed cheese -  
Determination of natamycin content - Part 1: Molecular  
absorption spectrometric method for cheese rind (ISO  
9233-1:2007 including Amd 1:2012)**

## EESTI STANDARDI EESSÕNA

## NATIONAL FOREWORD

See Eesti standard EVS-EN ISO 9233-1:2013 sisaldb Euroopa standardi EN ISO 9233-1:2013 ingliskeelset teksti.	This Estonian standard EVS-EN ISO 9233-1:2013 consists of the English text of the European standard EN ISO 9233-1:2013.
Standard on jõustunud sellekohase teate avaldamisega EVS Teatajas.	This standard has been endorsed with a notification published in the official bulletin of the Estonian Centre for Standardisation.
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**EUROPEAN STANDARD**  
**NORME EUROPÉENNE**  
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**EN ISO 9233-1**

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English Version

**Cheese, cheese rind and processed cheese - Determination of natamycin content - Part 1: Molecular absorption spectrometric method for cheese rind (ISO 9233-1:2007 including Amd 1:2012)**

Fromage, croûte de fromage et fromages fondus -  
Détermination de la teneur en natamycine - Partie 1:  
Méthode par spectrométrie d'absorption moléculaire pour  
croûte de fromage (ISO 9233-1:2007, Amd 1:2012 inclus)

Käse, Käserinde und Schmelzkäse - Bestimmung des  
Natamycingehalts - Teil 1:  
Molekularabsorptionsspektrometrisches Verfahren für  
Käserinde (ISO 9233-1:2007 einschließlich Amd 1:2012)

This European Standard was approved by CEN on 16 May 2013.

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## Foreword

The text of ISO 9233-1:2007 including Amd 1:2012 has been prepared by Technical Committee ISO/TC 34 "Food products" of the International Organization for Standardization (ISO) and has been taken over as EN ISO 9233-1:2013 by Technical Committee CEN/TC 302 "Milk and milk products - Methods of sampling and analysis" the secretariat of which is held by NEN.

This European Standard shall be given the status of a national standard, either by publication of an identical text or by endorsement, at the latest by November 2013, and conflicting national standards shall be withdrawn at the latest by November 2013.

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### Endorsement notice

The text of ISO 9233-1:2007 including Amd 1:2012 has been approved by CEN as EN ISO 9233-1:2013 without any modification.

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# Cheese, cheese rind and processed cheese — Determination of natamycin content —

## Part 1: Molecular absorption spectrometric method for cheese rind

### 1 Scope

This part of ISO 9233|IDF 140 specifies a method for the determination in cheese rind of natamycin mass fraction of above 0,5 mg/kg and surface-area-related natamycin mass of above 0,03 mg/dm<sup>2</sup>.

NOTE It is possible that the method may be suitable for detecting migration of natamycin into the cheese.

### 2 Terms and definitions

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

#### 2.1

##### **natamycin content**

mass fraction of substances determined by the procedure specified in this part of ISO 9233|IDF 140

NOTE The natamycin content is expressed in milligrams per kilogram.

#### 2.2

##### **surface-area-related natamycin mass in cheese rind**

surface-area-related mass of substances determined by the procedure specified in this part of ISO 9233|IDF 140

NOTE The surface-area-related natamycin mass is expressed in milligrams of natamycin per square decimetre of cheese rind.

#### 2.3

##### **cheese rind**

outer layer of the cheese of thickness 5 mm, excluding the coating layer, if present.

### 3 Principle

A known quantity of sample is extracted with methanol. The extract is diluted with water followed by cooling to between -15 °C and -20 °C to precipitate most of the fat, followed by filtration. The natamycin content or surface-area-related natamycin mass is determined in the filtrate (after concentration, if necessary) by molecular absorption spectrometry.