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

*Fromage et fromage fondu — Détermination de la teneur en matière
grasse — Méthode gravimétrique (Méthode de référence)*



Reference numbers
ISO 1735:2004(E)
IDF 5:2004(E)

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Contents

Page

Foreword.....	iv
Foreword.....	v
1 Scope.....	1
2 Normative references	1
3 Terms and definitions.....	1
4 Principle	1
5 Reagents	1
6 Apparatus.....	2
7 Sampling	3
8 Preparation of test sample	3
9 Procedure.....	4
9.1 Test portion	4
9.2 Blank test	4
9.3 Preparation of fat-collecting vessel	4
9.4 Determination	5
10 Calculation and expression of results	7
10.1 Calculation	7
10.2 Expression of results.....	7
11 Precision	8
11.1 Interlaboratory test	8
11.2 Repeatability	8
11.3 Reproducibility	8
12 Test report.....	8
Annex A (normative) Additional procedures	9
Annex B (informative) Alternative procedure using fat-extraction tubes with siphon or wash-bottle fittings	11
Annex C (informative) Interlaboratory test.....	14
Bibliography	15

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 2.

The main task of technical committees is to prepare International Standards. 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 International Standard may be the subject of patent rights. ISO shall not be held responsible for identifying any or all such patent rights.

ISO 1735 | IDF 5 was prepared by Technical Committee ISO/TC 34, *Food products*, Subcommittee SC 5, *Milk and milk products*, and the International Dairy Federation (IDF), in collaboration with AOAC International. It is being published jointly by ISO and IDF and separately by AOAC International.

This edition of ISO 1735 | IDF 5 cancels and replaces ISO 1735:1987, which has been technically revised.

Foreword

IDF (the International Dairy Federation) is a worldwide federation of the dairy sector with a National Committee in every member country. Every National Committee has the right to be represented on the IDF Standing Committees carrying out the technical work. IDF collaborates with ISO and AOAC International in the development of standard methods of analysis and sampling for milk and milk products.

Draft International Standards adopted by the Action Teams and Standing Committees are circulated to the National Committees for voting. Publication as an International Standard requires approval by at least 50 % of IDF National Committees casting a vote.

International Standard ISO 1735 | IDF 5 was prepared by Technical Committee ISO/TC 34, *Food products*, Subcommittee SC 5, *Milk and milk products*, and the International Dairy Federation (IDF), in collaboration with AOAC International. It is being published jointly by ISO and IDF and separately by AOAC International.

All work was carried out by the Joint ISO/IDF/AOAC Action Team, *Fat*, of the Standing Committee, *Main components in milk*, under the aegis of its project leader, Mr G.J. Beutick (NL).

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

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).