Milk and milk products - Determination of alkaline phosphatase activity - Part 1: Fluorimetric method for drin. milk and milk-based drinks (ISO 11816-1:2013)



EESTI STANDARDI EESSÕNA

NATIONAL FOREWORD

See Eesti standard EVS-EN ISO 11816-1:2013 sisaldab Euroopa standardi EN ISO 11816-1:2013 inglisekeelset teksti.	This Estonian standard EVS-EN ISO 11816-1:2013 consists of the English text of the European standard EN ISO 11816-1:2013.
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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Milch und Milcherzeugnisse - Bestimmung der Aktivität der alkalischen Phosphatase - Teil 1: Fluorimetrisches Verfahren für Milch und flüssige Milchprodukte (ISO 11816-1:2013)

This European Standard was approved by CEN on 14 September 2013.

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CEN-CENELEC Management Centre: Avenue Marnix 17, B-1000 Brussels

Foreword

This document (EN ISO 11816-1:2013) has been prepared by Technical Committee ISO/TC 34 "Food products" in collaboration with 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of an identical text or by endorsement, at the latest by May 2014, and conflicting national standards shall be withdrawn at the latest by May 2014.

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Endorsement notice

The text of ISO 11816-1:2013 has been approved by CEN as EN ISO 11816-1:2013 without any modification.

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Milk and milk products — Determination of alkaline phosphatase activity —

Part 1:

Fluorimetric method for milk and milk-based drinks

1 Scope

This part of ISO 11816|IDF 155 specifies a fluorimetric method for the determination of alkaline phosphatase (ALP, EC 3.1.3.1) activity in raw and heat-treated whole milk, semi-skimmed milk, skimmed milk and flavoured milks. This method is applicable to milk and milk-based drinks from cows, sheep and goats. It is also applicable to milk powder after reconstitution.

The instrument can read activities up to 7 000 milliunits per litre (mU/l). If the activity is higher than 7 000 mU/l, it is diluted with alkaline phosphatase-free milk (7.1) so as to obtain a measurement not higher than 7 000 mU/l.

2 Terms and definitions

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

2.1

alkaline phosphatase (ALP) activity

activity of the alkaline phosphatase present in the product, determined by the specified procedure

Note 1 to entry: The alkaline phosphatase activity is expressed as milliunits of enzyme activity per litre of sample (mU/l).

2.2

unit of alkaline phosphatase activity

amount of alkaline phosphatase enzyme that catalyses the transformation of 1 µmol of substrate per minute

3 Principle

The alkaline phosphatase activity of the sample is measured by a continuous fluorimetric direct kinetic assay. A non-fluorescent aromatic monophosphoric ester substrate, 2'-[2-benzothiazolyl]-6'-hydroxybenzothiazole phosphate, in the presence of any alkaline phosphatase derived from the sample, undergoes hydrolysis of its phosphate radical, producing a highly fluorescent product. Fluorimetric measurement of alkaline phosphatase (ALP) activity is measured at 38 °C over a 3-min period when using Fluorophos®. This includes pre-incubation of substrate and sample, followed by multiple kinetic readings of the reaction rate.

NOTE Although this is a 3-min test, the first minute is an equilibration period to ensure that the sample is at 38 °C. Measurements of activity are actually made from the beginning of the second minute to the end of the third minute (i.e. over a 2-min period).

4 Reagents

Use only reagents of recognized analytical grade, unless otherwise specified, and distilled or demineralized water, or water of equivalent purity.