
Caseins and caseinates — Determination of moisture content (Reference method)

*Caséines et caséinates — Détermination de la teneur en humidité
(Méthode de référence)*



Reference numbers
ISO 5550:2006(E)
IDF 78:2006(E)

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Published in Switzerland

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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 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 document may be the subject of patent rights. ISO shall not be held responsible for identifying any or all such patent rights.

ISO 5550|IDF 78 was prepared by Technical Committee ISO/TC 34, *Food products*, Subcommittee SC 5, *Milk and milk products*, and the International Dairy Federation (IDF). It is being published jointly by ISO and IDF.

This edition of ISO 5550|IDF 78 cancels and replaces ISO 5550:1978, 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 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 the IDF National Committees casting a vote.

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

ISO 5550|IDF 78 was prepared by the International Dairy Federation (IDF) and Technical Committee ISO/TC 34, *Food products*, Subcommittee SC 5, *Milk and milk products*. It is being published jointly by IDF and ISO.

All work was carried out by the Joint ISO-IDF Action Team *Water*, of the Standing Committee on *Main components in milk*, under the aegis of its project leader, Mrs M. Nicolas (FR).

This edition of ISO 5550|IDF 78 cancels and replaces IDF 78C:1991, which has been technically revised.

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Caseins and caseinates — Determination of moisture content (Reference method)

1 Scope

This International Standard specifies the reference method for the determination of the moisture content of all types of caseins and caseinates.

2 Terms and definitions

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

2.1

moisture content

loss of mass determined by the procedure described in this International Standard

NOTE The moisture content is expressed as a mass fraction in percent.

3 Principle

A test portion is dried at $102\text{ }^{\circ}\text{C} \pm 2\text{ }^{\circ}\text{C}$ then weighed to determine its loss of mass.

4 Apparatus

Usual laboratory equipment and, in particular, the following.

4.1 Analytical balance, capable of weighing to the nearest 1 mg, with a readability of 0,1 mg.

4.2 Drying oven, well ventilated, capable of being maintained at a temperature of $102\text{ }^{\circ}\text{C} \pm 2\text{ }^{\circ}\text{C}$ throughout the working space.

4.3 Flat bottomed dish, made of a material that is non-corrodible under the conditions of the test (e.g. a glass dish with ground-glass cover, or aluminium or stainless-steel dish), of diameter at least 65 mm (preferably 75 mm) and depth of at least 25 mm, equipped with a tight-fitting lid which can be readily removed.

4.4 Desiccator, containing an effective desiccant (e.g. freshly dried silica gel), with hygrometric indicator.

4.5 Grinding device, for grinding the laboratory sample (if necessary, see 6.4), without development of undue heat and without loss or absorption of moisture. A hammer-mill shall not be used.

4.6 Test sieve, wire cloth, of diameter 200 mm and nominal size of aperture 500 μm , with receiver.