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**Milk-based edible ices and ice mixes —  
Determination of fat content —  
Gravimetric method (Reference method)**

*Glaces de consommation et préparations pour glaces à base de lait —  
Détermination de la teneur en matière grasse — Méthode gravimétrique  
(Méthode de référence)*



Reference numbers  
ISO 7328:2008(E)  
IDF 116:2008(E)

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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 7328|IDF 116 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 third edition of ISO 7328|IDF 116 cancels and replaces the second edition (ISO 7328:1999), of which it constitutes a minor revision.

## Foreword

**IDF (the International Dairy Federation)** is a non-profit organization representing the dairy sector worldwide. IDF membership comprises National Committees in every member country as well as regional dairy associations having signed a formal agreement on cooperation with IDF. All members of IDF have the right to be represented at 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 7328|IDF 116 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 *Fat* of the Standing Committee on *Main components in milk* under the aegis of its project leader, Mr G.J. Beutick (NL).

This edition of ISO 7328|IDF 116 cancels and replaces IDF 116:1987, of which it constitutes a minor revision.

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# Milk-based edible ices and ice mixes — Determination of fat content — Gravimetric method (Reference method)

**WARNING** — The use of this International Standard may involve hazardous materials, operations and equipment. This International Standard does not purport to address all the safety problems associated with its use. It is the responsibility of the user of this International Standard to establish safety and health practices and 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 most milk-based edible ices and ice mixes.

The method is also applicable to concentrated and dried ice mixes.

The method is not applicable to some milk-based edible ices and ice mixes, in which the level of emulsifier, stabilizer or thickening agent or of egg yolk or of fruits, or of combinations of these constituents makes the Röse-Gottlieb method unsuitable.

**NOTE** With such products, a method utilizing the Weibull-Berntrop principle (see ISO 8262-2|IDF 124-2<sup>[3]</sup>) is suitable.

## 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 835, *Laboratory glassware — Graduated pipettes*

ISO 1042, *Laboratory glassware — One-mark volumetric flasks*

ISO 3889|IDF 219, *Milk and milk products — Specification of Mojonnier-type fat extraction flasks*

ISO 4788, *Laboratory glassware — Graduated measuring cylinders*

## 3 Terms and definitions

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

### 3.1

#### **fat content of milk-based edible ices and ice mixes**

mass fraction of substances determined by the procedure specified in this International Standard

**NOTE** The fat content is expressed as a percentage mass fraction.