
**Milk, cream and evaporated milk —
Determination of total solids content
(Reference method)**

Lait, crème et lait concentré non sucré — Détermination de la matière sèche (Méthode de référence)



Reference numbers
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Foreword

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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 6731|IDF 21 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 second edition of ISO 6731|IDF 21 cancels and replaces the first edition (ISO 6731:1989), 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 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.

The main task of Standing Committees is to prepare International Standards. Draft International Standards adopted by the Standing Committees are circulated to the National Committees for endorsement prior to publication as an International Standard. Publication as an International Standard requires approval by at least 50 % of IDF National Committees casting a vote.

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ISO 6731|IDF 21 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 former Joint ISO-IDF Action Team on *Water*, now part of the Standing Committee on *Analytical methods for composition*.

This edition of ISO 6731|IDF 21 cancels and replaces IDF 21B:1987.

Milk, cream and evaporated milk — Determination of total solids content (Reference method)

1 Scope

This International Standard specifies the reference method for the determination of the total solids content of milk, cream and evaporated milk.

2 Terms and definitions

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

2.1

total solids content

mass fraction of substances remaining after completion of the heating process specified in this International Standard

NOTE Total solids content is expressed as a percentage by mass.

3 Principle

A test portion is predried on a boiling water bath and the remaining water subsequently evaporated in a drying oven at a temperature of $102\text{ }^{\circ}\text{C} \pm 2\text{ }^{\circ}\text{C}$.

4 Apparatus and materials

Unless otherwise stated, use only distilled or demineralized water or water of equivalent purity.

Usual laboratory apparatus and in particular the following.

4.1 Analytical balance.

4.2 Desiccator, provided with an efficient desiccant (e.g. freshly dried silica gel with a hygrometric indicator).

4.3 Boiling water bath, provided with openings of adjustable size.

4.4 Drying oven, ventilated, capable of being maintained thermostatically at $102\text{ }^{\circ}\text{C} \pm 2\text{ }^{\circ}\text{C}$ throughout the total working space.

4.5 Flat-bottom dishes, of height 20 mm to 25 mm, diameter 50 mm to 75 mm, and made of appropriate material (e.g. stainless steel, nickel or aluminium), provided with well-fitting, readily removable lids.

4.6 Water baths.

4.6.1 Water bath, capable of being maintained at $35\text{ }^{\circ}\text{C}$ to $40\text{ }^{\circ}\text{C}$.