

Cheese, cheese rind and processed cheese -
Determination of natamycin content - Part 1: Molecular
absorption spectrometric method for cheese rind (ISO
9233-1:2018)

EESTI STANDARDI EESSÕNA

NATIONAL FOREWORD

See Eesti standard EVS-EN ISO 9233-1:2018 sisaldab Euroopa standardi EN ISO 9233-1:2018 ingliskeelset teksti.	This Estonian standard EVS-EN ISO 9233-1:2018 consists of the English text of the European standard EN ISO 9233-1:2018.
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English Version

**Cheese, cheese rind and processed cheese - Determination
of natamycin content - Part 1: Molecular absorption
spectrometric method for cheese rind (ISO 9233-1:2018)**

Fromage, croûte de fromage et fromages fondus -
Détermination de la teneur en natamycine - Partie 1:
Méthode par spectrométrie d'absorption moléculaire
pour croûte de fromage (ISO 9233-1:2018)

Käse, Käserinde und Schmelzkäse - Bestimmung des
Natamycingehalts - Teil 1:
Molekularabsorptionsspektrometrisches Verfahren für
Käserinde (ISO 9233-1:2018)

This European Standard was approved by CEN on 4 April 2018.

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EUROPEAN COMMITTEE FOR STANDARDIZATION
COMITÉ EUROPÉEN DE NORMALISATION
EUROPÄISCHES KOMITEE FÜR NORMUNG

CEN-CENELEC Management Centre: Rue de la Science 23, B-1040 Brussels

European foreword

This document (EN ISO 9233-1:2018) 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of an identical text or by endorsement, at the latest by November 2018, and conflicting national standards shall be withdrawn at the latest by November 2018.

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

This document supersedes EN ISO 9233-1:2013.

According to the CEN-CENELEC Internal Regulations, the national standards organizations of the following countries are bound to implement this European Standard: Austria, Belgium, Bulgaria, Croatia, Cyprus, Czech Republic, Denmark, Estonia, Finland, Former Yugoslav Republic of Macedonia, France, Germany, Greece, Hungary, Iceland, Ireland, Italy, Latvia, Lithuania, Luxembourg, Malta, Netherlands, Norway, Poland, Portugal, Romania, Serbia, Slovakia, Slovenia, Spain, Sweden, Switzerland, Turkey and the United Kingdom.

Endorsement notice

The text of ISO 9233-1:2018 has been approved by CEN as EN ISO 9233-1:2018 without any modification.

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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.

The procedures used to develop this document and those intended for its further maintenance are described in the ISO/IEC Directives, Part 1. In particular the different approval criteria needed for the different types of ISO documents should be noted. This document was drafted in accordance with the editorial rules of the ISO/IEC Directives, Part 2 (see www.iso.org/directives).

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This document 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 cancels and replaces the first edition (ISO 9233-1 | IDF 140-1:2007), of which it constitutes a minor revision to incorporate the amendment ISO 9233-1:2007/Amd.1:2012.

A list of all parts in the ISO 9233 | IDF 140 series can be found on the ISO website.

IDF (the International Dairy Federation) is a non-profit private sector organization representing the interests of various stakeholders in dairying at the global level. IDF members are organized in National Committees, which are national associations composed of representatives of dairy-related national interest groups including dairy farmers, dairy processing industry, dairy suppliers, academics and governments/food control authorities.

ISO and IDF collaborate closely on all matters of standardization relating to methods of analysis and sampling for milk and milk products. Since 2001, ISO and IDF jointly publish their International Standards using the logos and reference numbers of both organizations.

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Cheese, cheese rind and processed cheese — Determination of natamycin content —

Part 1:

Molecular absorption spectrometric method for cheese rind

1 Scope

This document specifies a method for the determination in cheese rind of natamycin mass fraction of above 0,5 mg/kg and surface-area-related natamycin mass of above 0,03 mg/dm².

NOTE It is possible that the method is suitable for detecting migration of natamycin into the cheese.

2 Normative references

There are no normative references in this document.

3 Terms and definitions

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

ISO and IEC maintain terminological databases for use in standardization at the following addresses:

- IEC Electropedia: available at <http://www.electropedia.org/>
- ISO Online browsing platform: available at <https://www.iso.org/obp>

3.1

natamycin content

mass fraction of substances determined by the procedure specified in this document

Note 1 to entry: The natamycin content is expressed in milligrams per kilogram.

3.2

surface-area-related natamycin mass in cheese rind

surface-area-related mass of substances determined by the procedure specified in this document

Note 1 to entry: The surface-area-related natamycin mass is expressed in milligrams of natamycin per square decimetre of cheese rind.

3.3

cheese rind

outer layer of the cheese, excluding the coating layer, if present

4 Principle

A known quantity of sample is extracted with methanol. The extract is diluted with water followed by cooling to between -15 °C and -20 °C to precipitate most of the fat, followed by filtration. The natamycin content or surface-area-related natamycin mass is determined in the filtrate (after concentration, if necessary) by molecular absorption spectrometry.