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**Processed cheese and processed cheese products — Calculation of the content of added citrate emulsifying agents and acidifiers/pH-controlling agents, expressed as citric acid**

*Fromages fondus — Détermination, par calcul, de la teneur en émulsifiants et substances acidifiantes/de contrôle du pH ajoutés, à base de citrate, exprimée en acide citrique*



## Foreword

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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.

International Standard ISO 12082 was prepared by Technical Committee ISO/TC 34, *Agricultural food products*, Subcommittee SC 5, *Milk and milk products*, in collaboration with the International Dairy Federation (IDF) and AOAC INTERNATIONAL, and will also be published by these organizations.

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# Processed cheese and processed cheese products – Calculation of the content of added citrate emulsifying agents and acidifiers/pH-controlling agents, expressed as citric acid

## 1 Scope

This International Standard specifies a method for the calculation of the approximate content of added citrate emulsifying agents and acidifiers/pH-controlling agents, expressed as citric acid, in processed cheese and processed cheese products. The method is applicable to those processed cheeses and processed cheese products which contain no major ingredients (other than milk powder and/or whey powder) with an appreciable content of citric acid.

## 2 Normative references

The following standards contain provisions which, through reference in this text, constitute provisions of this International Standard. At the time of publication, the editions indicated were valid. All standards are subject to revision and parties to agreements based on this International Standard are encouraged to investigate the possibility of applying the most recent editions of the standards indicated below. Members of IEC and ISO maintain registers of currently valid International Standards.

ISO 2963:—1), *Cheese and processed cheese products — Determination of citric acid content — Enzymatic method*.

IDF 79B:1991, *Dried milk, dried ice-mixes and processed cheese — Determination of lactose content — Enzymatic methods*<sup>2)</sup>.

## 3 Definitions

For the purposes of this International Standard, the following definition applies.

**3.1 content of added citrate emulsifying agents and acidifiers/pH-controlling agents in processed cheese and processed cheese products:** Content of citric acid calculated by the procedure specified in this International Standard.

The citric acid content is expressed as a percentage by mass.

## 4 Principle

Determination of the total citric acid content of a sample and correction for the citric acid content derived from milk powder and/or whey powder, the latter content being calculated using a constant citric acid/lactose ratio of 0,04 for the milk powder and/or whey powder.

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1) To be published (Revision of ISO 2963:1974)

2) An equivalent International Standard (ISO 5765) is in course of preparation.