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**Cheese and processed cheese -  
Determination of the total solids content  
(Reference method)**

Cheese and processed cheese - Determination of  
the total solids content (Reference method)

## EESTI STANDARDI EESSÕNA

## NATIONAL FOREWORD

<p>Käesolev Eesti standard EVS-EN ISO 5534:2004 sisaldab Euroopa standardi EN ISO 5534:2004 ingliskeelset teksti.</p> <p>Käesolev dokument on jõustatud 23.09.2004 ja selle kohta on avaldatud teade Eesti standardiorganisatsiooni ametlikus väljaandes.</p> <p>Standard on kättesaadav Eesti standardiorganisatsioonist.</p>	<p>This Estonian standard EVS-EN ISO 5534:2004 consists of the English text of the European standard EN ISO 5534:2004.</p> <p>This document is endorsed on 23.09.2004 with the notification being published in the official publication of the Estonian national standardisation organisation.</p> <p>The standard is available from Estonian standardisation organisation.</p>
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<p><b>Käsitlusala:</b> This International Standard specifies the reference method for the determination of the total solids content of cheese and processed cheese.</p>	<p><b>Scope:</b> This International Standard specifies the reference method for the determination of the total solids content of cheese and processed cheese.</p>
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**ICS** 67.100.30

**Võtmesõnad:**

ICS 67.100.30

English version

Cheese and processed cheese

Determination of the total solids content (Reference method)  
(ISO 5534 : 2004)

Fromages et fromages fondus – Détermination de la teneur totale en matière sèche (Méthode de référence) (ISO 5534 : 2004)	Käse und Schmelzkäse – Bestim- mung der Gesamttrockenmasse (Referenzverfahren) (ISO 5534 : 2004)
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This European Standard was approved by CEN on 2004-05-13.

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Up-to-date lists and bibliographical references concerning such national standards may be obtained on application to the Management Centre or to any CEN member.

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**CEN**

European Committee for Standardization  
Comité Européen de Normalisation  
Europäisches Komitee für Normung

Management Centre: rue de Stassart 36, B-1050 Brussels

## Foreword

International Standard

ISO 5534 : 2004 Cheese and processed cheese – Determination of the total solids content (Reference method), which was prepared by ISO/TC 34 'Agricultural food products' of the International Organization for Standardization, has been adopted by Technical Committee CEN/TC 302 'Milk and milk products – Methods of sampling and analysis', the Secretariat of which is held by BSI, as a European Standard.

This European Standard shall be given the status of a national standard, either by publication of an identical text or by endorsement, and conflicting national standards withdrawn, by November 2004 at the latest.

In accordance with the CEN/CENELEC Internal Regulations, the national standards organizations of the following countries are bound to implement this European Standard:

Austria, Belgium, Cyprus, the Czech Republic, Denmark, Estonia, Finland, France, Germany, Greece, Hungary, Iceland, Ireland, Italy, Latvia, Lithuania, Luxembourg, Malta, the Netherlands, Norway, Poland, Portugal, Slovakia, Slovenia, Spain, Sweden, Switzerland, and the United Kingdom.

## Endorsement notice

The text of the International Standard ISO 5534 : 2004 was approved by CEN as a European Standard without any modification.

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## 1 Scope

This International Standard specifies the reference method for the determination of the total solids content of cheese and processed cheese.

NOTE This method may not be applicable to processed cheese preparations as defined in the FAO/WHO Code of Principles Standard A-8.

## 2 Terms and definitions

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

### 2.1

#### **total solids content of cheese**

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

NOTE The total solids content is expressed as a percentage by mass.

## 3 Principle

A weighed test portion mixed with sand is dried by heating it in a drying oven at 102 °C. The dried test portion is then weighed to determine the loss of mass.

## 4 Reagents

Use only reagents of recognized analytical grade, and distilled or demineralized water or water of at least equivalent purity.

**4.1 Dilute hydrochloric acid (HCl)**, with a mass fraction of 25 %.

**4.2 Quartz sand or sea sand.**

**4.2.1** The sand shall pass through a woven wire cloth sieve with nominal size of aperture of 600 µm but is retained by a sieve with a nominal size of aperture of 150 µm.

The sand shall comply with the suitability test given in 4.2.2.

**4.2.2** Put approximately 20 g of sand in a flat-bottomed dish (5.4) with a stirring rod (5.5). Heat the opened dish with sand, stirring rod and its lid in the oven (5.3) set at 102 °C for at least 2 h. Close the dish and allow to cool in the desiccator (5.2) to the temperature of the balance room. Weigh the closed dish to the nearest 1 mg, recording the mass to four decimal places.