

Specification for

**Milk and milk
products —
Determination of fat
content —
Mojonnier-type fat
extraction flasks**

UDC 637.127.6:637.127.1:66.061.5

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Cooperating organizations

The Dairying Standards Committee, under whose direction this British Standard was prepared, consists of representatives from the following organizations:

- Chemical Society
- Commonwealth Bureau of Dairy Science and Technology
- Creamery Proprietors' Association*
- Dairy Trade Federation*
- Department of Health and Social Security
- Department of Industry — Laboratory of the Government Chemist*
- Institute of Food Science & Technology
- Intervention Board for Agricultural Produce*
- Milk Marketing Board
- Milk Marketing Board for Northern Ireland*
- Milking Machine Manufacturers' Association
- Ministry of Agriculture Fisheries and Food*
- National Farmers' Union
- National Institute for Research in Dairying*
- Office of the High Commissioner for New Zealand*
- Process Plant Association
- Royal Association of British Dairy Farmers*
- Royal Society of Health
- Scottish Milk Marketing Board
- Scottish Milk Trade Federation
- Society of Chemical Industry
- Society of Dairy Technology*
- United Kingdom Dairy Association
- West of Scotland Agricultural College

Those organizations marked with an asterisk in the above list, together with the following, were directly represented on the committee entrusted with the preparation of this British Standard:

- Association of British Manufacturers of Milk Powder
- Association of Condensed Milk Manufacturers
- Association of Public Analysts
- British Food Manufacturing Industries Research Association
- British Paper and Board Industry Federation (PIF)
- Department of Agriculture — Government of Northern Ireland
- Hannah Research Institute
- Ice Cream Alliance Limited
- Joint Committee of the Milk Marketing Board and the Dairy Trade Federation
- London Provision Exchange Ltd.
- Society for Analytical Chemistry
- University of Reading

This British Standard, having been prepared under the direction of the Dairying Standards Committee, was published under the authority of the Executive Board on 30 December 1977

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The following BSI references relate to the work on this standard:
Committee reference DAC/3
Draft for comment 74/51781 DC

ISBN 0 580 09507 X

Amendments issued since publication

Amd. No.	Date of issue	Comments

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Foreword

This British Standard is identical with ISO 3889:1977 “*Milk and milk products — Determination of fat content — Mojonnier-type fat extraction flasks*”.

Terminology and conventions. The text of the International Standard has been accepted as suitable for publication, without deviation, as a British Standard. Certain terminology and conventions are used, however, that are not identical with those used in British Standards. Attention is therefore drawn to the following.

Wherever the words “International Standard” relating to this publication, appear, they should be interpreted as “British Standard”.

The comma has been used throughout as a decimal marker. In British Standards it is current practice to use a full point (full stop on the baseline) as the decimal marker.

Cross references. For most of the following references to other International Standards given in the text, there is an equivalent British Standard; these are as listed below:

Reference to International Standard	Equivalent British Standard
ISO/R 1211:1970 <i>Milk — Determination of fat content</i> (Reference method)	BS 1741:1963 <i>Methods for the chemical analysis of liquid milk and cream</i>
ISO 1735:1975 <i>Cheese and processed cheese products — Determination of fat content</i> (Reference method)	BS 770 <i>Methods for the chemical analysis of cheese:</i> Part 3:1976 <i>Determination of fat content</i> (reference method)
ISO/R 1736:1970 <i>Dried milk — Determination of fat content</i> (Reference method)	BS 1743:1968 <i>Methods for the chemical analysis of dried milk</i>
ISO/R 1737:1970 <i>Evaporated milk and sweetened condensed milk — Determination of fat content</i> (Reference method)	BS 1742:1951 <i>Methods for the chemical analysis of condensed milk</i>
ISO 1854:1972 <i>Whey cheese — Determination of fat content</i> (Reference method) ^a	
ISO 2450:1972 <i>Cream — Determination of fat content</i> (Reference method)	BS 1741:1963 <i>Methods for the chemical analysis of liquid milk and cream</i>
ISO 4803 <i>Laboratory glassware — Borosilicate glass tubing</i> ^b	BS <i>Borosilicate glass tubing for laboratory ware</i> ^b
ISO 5543 <i>Casein and caseinates — Determination of fat content</i> (Reference method) ^b	BS 1416:1962 <i>Methods for the sampling and analysis of rennet casein</i> BS 1417:1963 <i>Methods for the sampling and analysis of acid casein</i>

^a There is at present no equivalent British Standard.

^b In course of preparation.

NOTE Some of the above British Standards (BS 770-3, BS 1741 and BS 1743) describe the use of alternative fat extraction vessels in addition to Mojonnier flasks. In the remaining British Standards listed above (BS 1416, BS 1417 and BS 1742), only the alternative fat extraction vessels are described. It is the intention, in due course, to align the British Standards more closely with the equivalent International Standards, when, for instance, the details of fat extraction flasks should become identical.