

# Milk — Determination of freezing point — Thermistor cryoscope method (Reference method)

The European Standard EN ISO 5764:2002 has the status of a  
British Standard

ICS 67.100.10

National foreword

This British Standard is the official English language version of EN ISO 5764:2002. It is identical with ISO 5764:2002. It supersedes BS 3095-1.1:1988 which is withdrawn.

The UK participation in its preparation was entrusted to Technical Committee AW/5, Milk and milk products, which has the responsibility to:

- aid enquirers to understand the text;
- present to the responsible international/European committee any enquiries on the interpretation, or proposals for change, and keep the UK interests informed;
- monitor related international and European developments and promulgate them in the UK.

A list of organizations represented on this committee can be obtained on request to its secretary.

Cross-references

The British Standards which implement international or European publications referred to in this document may be found in the *BSI Catalogue* under the section entitled “International Standards Correspondence Index”, or by using the “Search” facility of the *BSI Electronic Catalogue* or of British Standards Online.

This publication does not purport to include all the necessary provisions of a contract. Users are responsible for their correct application.

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This British Standard, having been prepared under the direction of the Consumer Products and Services Sector Policy and Strategy Committee, was published under the authority of the Standards Policy and Strategy Committee on 21 June 2002

Summary of pages

This document comprises a front cover, an inside front cover, the EN ISO title page, the EN ISO foreword page, the ISO title page, pages ii to vi, pages 1 to 15, the Annex ZA page, an inside back cover and a back cover.

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English version

Milk - Determination of freezing point - Thermistor cryoscope  
method (Reference method) (ISO 5764:2002)

Lait - Détermination du point de congélation - Méthode au  
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5764:2002)

Milch - Bestimmung des Gefrierpunktes - Thermistor-  
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This European Standard was approved by CEN on 4 May 2002.

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This European Standard exists in three official versions (English, French, German). A version in any other language made by translation under the responsibility of a CEN member into its own language and notified to the Management Centre has the same status as the official versions.

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## **Foreword**

This document (EN ISO 5764:2002) has been prepared by Technical Committee ISO/TC 34 "Agricultural 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 2002, and conflicting national standards shall be withdrawn at the latest by November 2002.

According to the CEN/CENELEC Internal Regulations, the national standards organizations of the following countries are bound to implement this European Standard: Austria, Belgium, Czech Republic, Denmark, Finland, France, Germany, Greece, Iceland, Ireland, Italy, Luxembourg, Malta, Netherlands, Norway, Portugal, Spain, Sweden, Switzerland and the United Kingdom.

## **Endorsement notice**

The text of the International Standard ISO 5764:2002 has been approved by CEN as a European Standard without any modifications.

NOTE Normative references to International Standards are listed in annex ZA (normative).

# INTERNATIONAL STANDARD

**ISO  
5764**

**IDF  
108**

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## **Milk — Determination of freezing point — Thermistor cryoscope method (Reference method)**

*Lait — Détermination du point de congélation — Méthode au cryoscope à  
thermistance (Méthode de référence)*



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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.

International Standards are drafted in accordance with the rules given in the ISO/IEC Directives, Part 3.

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 International Standard may be the subject of patent rights. ISO shall not be held responsible for identifying any or all such patent rights.

International Standard ISO 5764|IDF 108 was prepared by Technical Committee ISO/TC 34, *Food products*, Subcommittee SC 5, *Milk and milk products*, and the International Dairy Federation (IDF), in collaboration with AOAC International. It is being published jointly by ISO and IDF and separately by AOAC International.

This joint edition of ISO 5764|IDF 108 cancels and replaces the first edition of ISO 5764:1987, which has been technically revised.

Annexes A to C of this International Standard are for information only.

## Foreword

**IDF (the International Dairy Federation)** is a worldwide federation of the dairy sector with a National Committee in every member country. Every National Committee has the right to be represented on the IDF Standing Committees carrying out the technical work. IDF collaborates with ISO and AOAC International in the development of standard methods of analysis and sampling for milk and milk products.

Draft International Standards adopted by the Action Teams and Standing Committees are circulated to the National Committees for voting. Publication as an International Standard requires approval by at least 50 % of National Committees casting a vote.

International Standard ISO 5764|IDF 108 was prepared by Technical Committee ISO/TC 34, *Food products*, Subcommittee SC 5, *Milk and milk products*, and the International Dairy Federation (IDF), in collaboration with AOAC International. It is being published jointly by ISO and IDF and separately by AOAC International.

All work was carried out by the Joint ISO/IDF/AOAC Action Team, *Water*, of the Standing Committee on *Main components of milk*, under the aegis of its project leader, Mr H.J.C.M. van den Bijgaart (NL).

This joint edition of ISO 5764|IDF 108 cancels and replaces the second edition of IDF 108:1991, which has been technically revised.