

Milk and milk products — Guidance on sampling

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British Standard

ICS 67.100.01

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National foreword

This British Standard is the English language version of EN ISO 707:1997. It is identical with ISO 707:1997. It supersedes BS 809:1985 which is withdrawn.

The UK participation in its preparation was entrusted to Technical Committee AW/5, Chemical analysis of 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

Attention is drawn to the fact that CEN and CENELEC Standards normally include an annex which lists normative references to international publications with their corresponding European publications. The British Standards which implement these international or European publications may be found in the BSI Standards Catalogue under the section entitled “International Standards Correspondence Index”, or by using the “Find” facility of the BSI Standards Electronic Catalogue.

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Summary of pages

This document comprises a front cover, an inside front cover, pages i and ii, the EN ISO title page, page 2, the ISO title page, pages ii to vi, pages 1 to 30 and a back cover.

This standard has been updated (see copyright date) and may have had amendments incorporated. This will be indicated in the amendment table on the inside front cover.

This British Standard, having been prepared under the direction of the Consumer Products and Services Sector Board, was published under the authority of the Standards Board and comes into effect on 15 September 1997

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ISBN 0 580 28092 6

Amendments issued since publication

Amd. No.	Date	Comments

Contents

	Page
National foreword	Inside front cover
Foreword	2
Foreword	iv
Text of ISO 707	3

English version

Milk and milk products — Guidance on sampling

(ISO 707:1997)

Lait et produits laitiers — Lignes directrices
pour l'échantillonnage
(ISO 707:1997)

Milch und Milchprodukte — Leitfaden zur
Probenahme
(ISO 707:1997)

This European Standard was approved by CEN on 1997-05-28. CEN members are bound to comply with the CEN/CENELEC Internal Regulations which stipulate the conditions for giving this European Standard the status of a national standard without any alteration.

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

The European Standards exist 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 Central Secretariat has the same status as the official versions.

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CEN

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

Central Secretariat: rue de Stassart 36, B-1050 Brussels

Foreword

The text of the International Standard ISO 707:1997 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 NNI.

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 January 1998, and conflicting national standards shall be withdrawn at the latest by January 1998.

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, Netherlands, Norway, Portugal, Spain, Sweden, Switzerland and the United Kingdom.

Endorsement notice

The text of the International Standard ISO 707:1997 was approved by CEN as a European Standard without any modification.

INTERNATIONAL STANDARD

ISO 707

Second edition
1997-07-01

Milk and milk products — Guidance on sampling

Lait et produits laitiers — Lignes directrices pour l'échantillonnage



Contents

	Page
Foreword	iv
Introduction	3
1 Scope	3
2 Normative references	3
3 Definitions	3
4 General arrangements	3
4.1 Sampling personnel	3
4.2 Sealing and labelling of samples	3
4.3 Replicate samples	3
4.4 Preparation of a sampling report	4
5 Apparatus	4
5.1 Sampling equipment	4
5.2 Sample containers	5
6 Sampling technique	5
7 Preservation of samples	5
8 Storage and transport of samples	5
9 Milk and liquid milk products	6
9.1 Applicability	6
9.2 Apparatus	6
9.3 Sampling	7
9.4 Preservation, storage and dispatch of samples	8
10 Evaporated milk, sweetened condensed milk and milk concentrates	8
10.1 Applicability	8
10.2 Sampling equipment	8
10.3 Sampling evaporated milk	9
10.4 Sampling sweetened condensed milk and milk concentrates	9
10.5 Preservation, storage and dispatch of samples	10
11 Semi-solid and solid milk products except butter and cheese	10
11.1 Applicability	10
11.2 Sampling equipment	10
11.3 Sampling	10
11.4 Preservation, storage and dispatch of samples	11
12 Edible ices, semi-processed (semi-finished) ices and other frozen milk products	11
12.1 Applicability	11
12.2 Sampling equipment	11
12.3 Sampling	11
12.4 Preservation, storage and dispatch of samples	12
13 Dried milk and dried milk products	12
13.1 Applicability	12
13.2 Sampling equipment	12
13.3 Sampling	12
13.4 Preservation, storage and dispatch of samples	13
14 Butter and related products	13
14.1 Applicability	13
14.2 Sampling equipment	13
14.3 Sampling	13
14.4 Preservation, storage and dispatch of samples	14
15 Butterfat (butter oil) and related products	14
15.1 Applicability	14
15.2 Sampling equipment	14

	Page
15.3 Sampling	14
15.4 Preservation, storage and dispatch of samples	14
16 Cheese	14
16.1 Applicability	14
16.2 Sampling equipment and chemicals	14
16.3 Sampling	15
16.4 Preservation, storage and dispatch of samples	16
Annex A (normative) Sampling equipment and shapes of samples	17
Annex B (normative) Thermally insulated container for the transport of cooled, frozen and quick-frozen food samples	27
Annex C (informative) Additional information for the use of insulated transport containers	30
Annex D (informative) Bibliography	30
Figure A.1 — Recommended agitator (plunger) for cans and buckets	17
Figure A.2 — Suitable agitator (plunger) for road, rail and farm tanks	17
Figure A.3 — Suitable dipper for liquids	18
Figure A.4 — Suitable stirrer for mixing sweetened condensed milk in barrels	18
Figure A.5 — Dried-milk borers	19
Figure A.6 — Cheese trier	20
Figure A.7 — Butter trier	21
Figure A.8 — Sampling by cutting two sectors	22
Figure A.9 — Sampling by cutting out one piece	22
Figure A.10 — Sampling by means of a trier	23
Figure A.11 — Sampling a flat cylindrical shaped cheese by cutting out one sector	23
Figure A.12 — Sampling of a flat cylindrical cheese from the side by means of a trier	23
Figure A.13 — Sampling of a wide cylindrical cheese by means of an inclined trier, passing from the top through the product	24
Figure A.14 — Sampling a large flat cylindrical cheese by means of a trier	24
Figure A.15 — Sampling a tall cylindrical cheese by means of a trier	24
Figure A.16 — Sampling by cutting out a piece from a block-shaped or loaf-shaped cheese in which the largest face is rectangular but not square	25
Figure A.17 — Sampling a block-shaped cheese by means of a trier	25
Figure A.18 — Sampling by cutting out a piece from a block-shaped cheese in which the largest face is square	25
Figure A.19 — Sampling a block-shaped cheese (loaf-shaped) by means of a trier	26
Figure A.20 — Sampling a cubic cheese by means of a trier	26
Figure A.21 — Sampling a spherical cheese, also with flattened sides, by cutting out a sector	26
Figure A.22 — Sampling a spherical cheese, also with flattened sides, by means of a trier	27
Figure A.23 — Sampling cheeses in brine from containers with more than four blocks of cheese	27
Table 1 — Sample preservation, storage temperature and minimum sample size	6
Table A.1 — Borers	20

	Page
Table A.2 — Cheese triers	21
Table A.3 — Butter triers	22

Descriptors: Agricultural products, food products, dairy products, milk, sampling, samples, storage, preservation, sampling equipment.

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.

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 707 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.

This second edition cancels and replaces the first edition (ISO 707:1985), which has been technically revised.

Annex A and Annex B form an integral part of this International Standard. Annex C and Annex D are for information only.

Introduction

Correct sampling is an operation that requires most careful attention. Emphasis cannot therefore be too strongly laid on the necessity of obtaining a properly representative sample.

The procedures described in this International Standard are recognized as good practice to be followed whenever practicable. However, it is impossible to lay down fixed rules to be followed in every case, and, even if explicit, they cannot fully take the place of judgement, skill and experience. In particular, unforeseen circumstances may render some modifications desirable. Whenever special requirements are given for the sampling and/or arise from a specific analysis to be performed, these requirements should be followed.

The samples obtained by the methods described in this International Standard are “laboratory samples” as defined in ISO 78-2.

1 Scope

This International Standard gives guidance on methods of sampling milk and milk products for microbiological, chemical, physical and sensory analysis except for sampling of ex-farm milk from individual animals and sampling of milk within quality payment schemes [1]. It is not applicable to the selection of a number of units from a consignment, nor does it apply to subsequent operations in the laboratory.

NOTE The number of units to be selected for sampling by inspection by attributes may be determined according to ISO 5538:1987 [2]. Sampling for inspection by variables may be determined according to ISO 8197:1988 [3].

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 agreement 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 78-2:—, *Chemistry — Layouts for standards — Part 2: Methods of chemical analysis*¹⁾.

ISO 7002:1986, *Agricultural food products — Layout for a standard method of sampling from a lot*.

3 Definitions

For the purposes of this International Standard, the definitions given in ISO 7002 and the following definition apply.

3.1 laboratory sample

sample as prepared for sending to the laboratory and intended for inspection or testing

4 General arrangements

The following instructions are not necessarily applicable for routine sampling.

The parties concerned or their representatives shall be given the opportunity to be present when sampling is performed.

Whenever special requirements are given for the sampling and/or arise from a specific analysis to be performed, these requirements shall be followed.

4.1 Sampling personnel

Sampling shall be performed by an authorized person, properly trained in the appropriate technique. That person shall be free from any infectious disease. Sampling for microbiological examination shall always be undertaken by a person experienced in the technique of sampling for microbiological purposes.

4.2 Sealing and labelling of samples

Samples shall be sealed (in the case of a legal requirement or an agreement between the parties concerned) and a label attached, reproducing integrally the identification of the product, the nature of the product and, at least, the identification number, name and signature (or initials) of the person responsible for taking the samples. If necessary, additional information may be included, such as the purpose of sampling, the mass or volume of the sample, the unit from which the sample was taken and the condition of the product and storage conditions at the moment of sampling.

4.3 Replicate samples

Samples shall be taken in duplicate, or in plural in the case of a legal requirement or an agreement between the parties concerned.

It is recommended that additional sets of samples be taken and retained for arbitration purposes, if agreed between the interested parties.

¹⁾ To be published. (Revision of ISO 78-2:1982)