

ISO

INTERNATIONAL ORGANIZATION FOR STANDARDIZATION

ISO RECOMMENDATION R 1737

EVAPORATED MILK AND SWEETENED CONDENSED MILK

DETERMINATION OF FAT CONTENT

(REFERENCE METHOD)

1st EDITION

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BRIEF HISTORY

The ISO Recommendation R 1737, *Evaporated milk and sweetened condensed milk – Determination of fat content (Reference method)*, was drawn up by Technical Committee ISO/TC 34, *Agricultural food products*, the Secretariat of which is held by the Magyar Szabványügyi Hivatal (MSZH).

Work on this question led to the adoption of Draft ISO Recommendation No. 1737, which was circulated to all the ISO Member Bodies for enquiry in April 1969. It was approved, subject to a few modifications of an editorial nature, by the following Member Bodies :

Australia	Hungary	Romania
Austria	India	South Africa, Rep. of
Belgium	Iran	Sweden
Brazil	Israel	Switzerland
Chile	Netherlands	Turkey
Czechoslovakia	New Zealand	U.A.R.
France	Peru	United Kingdom
Germany	Poland	U.S.S.R.
Greece	Portugal	

No Member Body opposed the approval of the Draft.

This Draft ISO Recommendation was then submitted by correspondence to the ISO Council, which decided to accept it as an ISO RECOMMENDATION.

NOTE. – This ISO Recommendation has been developed jointly with the IDF (International Dairy Federation) and the AOAC (Association of Official Analytical Chemists : U.S.A.) on the basis of a preliminary IDF Standard, for the purpose of being included in the FAO/WHO Code of Principles concerning Milk and Milk Products and Associated Standards.

The text as approved by the above organizations was also published by FAO/WHO (Code of Principles, Standard No. B-7) by the IDF (IDF Standard 13A) and by the AOAC (Official Methods of Analysis, 11th Edition, 16.129/16.142).

EVAPORATED MILK AND SWEETENED CONDENSED MILK

DETERMINATION OF FAT CONTENT

(REFERENCE METHOD)

1. SCOPE AND FIELD OF APPLICATION

1.1 Scope

This ISO Recommendation describes a reference method for the determination of the fat content of evaporated milk and sweetened condensed milk.

1.2 Field of application

The method is suitable for evaporated whole milk, evaporated skimmed milk, sweetened condensed whole milk and sweetened condensed skimmed milk.

2. DEFINITION

By the *fat of evaporated milk and of sweetened condensed milk* is meant the substances extracted by the procedure described.

The fat content is expressed as a percentage by mass.

3. PRINCIPLE

Extraction of the fat from an ammoniacal ethanolic solution of evaporated milk or sweetened condensed milk with diethyl ether and light petroleum, evaporation of the solvents and weighing of the residue (commonly known as the Röse-Gottlieb method).

4. REAGENTS

All reagents should be of analytical reagent quality and should leave no residue greater than that permitted for the blank test (see clause 7.2). If necessary, solvents may be redistilled in the presence of about 1 g of butterfat per 100 ml of solvent. Water used should be distilled water or water of at least equivalent purity.

4.1 *Ammonia*, approximately 25 % (m/m) solution of NH_3 (ρ_{20} approximately 0.91 g/ml), or a stronger solution of known concentration.

4.2 *Ethanol*, 94 to 97 % (V/V) or, if not available, ethanol denatured with methanol, ethyl methyl ketone, benzene or light petroleum.