

STANDARDS AUSTRALIA

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RECONFIRMATION

OF

AS 2300.2.5—1997

**Methods of chemical and physical testing for dairying industry  
Method 2.5: Liquid milks—Determination of the freezing point of milk—  
Thermistor method**

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RECONFIRMATION NOTICE

Technical Committee FT-024 has reviewed the content of this publication and in accordance with Standards Australia procedures for reconfirmation, it has been determined that the publication is still valid and does not require change.

Certain documents referenced in the publication may have been amended since the original date of publication. Users are advised to ensure that they are using the latest versions of such documents as appropriate, unless advised otherwise in this Reconfirmation Notice.

Approved for reconfirmation in accordance with Standards Australia procedures for reconfirmation on 22 November 2016.

The following are represented on Technical Committee FT-024:

Australian Chamber of Commerce and Industry  
Australian Institute of Food Science and Technology  
Meat and Livestock Australia  
National Association of Testing Authorities Australia  
National Measurement Institute

## NOTES

# Australian Standard®

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## Methods of chemical and physical testing for the dairying industry

### Method 2.5: Liquid milks—Determination of the freezing point of milk—Thermistor method

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#### PREFACE

This Standard was prepared by the Standards Australia Committee FT/10, Chemical Analysis of Dairy Products. After a periodic review, the Committee recommended a new edition. This edition supersedes AS 2300.2.5—1985.

In this Standard provision is made for the use of automatic thermistor cryoscopes, provided that the instrument records the true freezing point of the milk or can be manually operated to do so. It should be noted that some automatic instruments set to provide rapid readings at a predetermined time may not record the true freezing point of the milk.

The term 'normative' has been used in this Standard to define the application of the appendix to which it applies. A 'normative' appendix is an integral part of a Standard.

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#### METHOD

**1 SCOPE** This Standard sets out a method for determining the freezing point of milk using a thermistor cryoscope. The method may be used for whole milk, partially skimmed milk and skimmed milk, either raw or heat treated and whether homogenized or not, provided that the titratable acidity of the milk does not exceed 0.18 g of lactic acid per 100 mL.

**2 APPLICATION** This Standard is suitable for checking that the freezing point of milk complies with regulations. The result obtained is in degrees Celsius and a conversion factor is given for converting the temperature to the Hortvet scale (°H), if required (see Appendix A).

**3 REFERENCED DOCUMENTS** The following documents are referred to in this Standard:

AS	
2164	Laboratory glassware—One-mark volumetric flasks
2300	Methods of chemical and physical testing for the dairying industry
2300.2.10	Method 2.10: Liquid milks—Determination of titratable acidity