INTERNATIONAL STANDARD

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Cheese, cheese rind and processed cheese — Determination of natamycin content —

Part 1: Molecular absorption spectrometric method for cheese rind

Fromage, croûte de fromage et fromages fondus — Détermination de la teneur en natamycine —

Partie 1: Méthode par spectrométrie d'absorption moléculaire pour croûte de fromage

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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.

The procedures used to develop this document and those intended for its further maintenance are described in the ISO/IEC Directives, Part 1. In particular the different approval criteria needed for the different types of ISO documents should be noted. This document was drafted in accordance with the editorial rules of the ISO/IEC Directives, Part 2 (see www.iso.org/directives).

Attention is drawn to the possibility that some of the elements of this document may be the subject of patent rights. ISO shall not be held responsible for identifying any or all such patent rights. Details of any patent rights identified during the development of the document will be in the Introduction and/or on the ISO list of patent declarations received (see www.iso.org/patents).

Any trade name used in this document is information given for the convenience of users and does not constitute an endorsement.

For an explanation on the voluntary nature of standards, the meaning of ISO specific terms and expressions related to conformity assessment, as well as information about ISO's adherence to the World Trade Organization (WTO) principles in the Technical Barriers to Trade (TBT) see the following URL: www.iso.org/iso/foreword.html.

This document was prepared by Technical Committee ISO/TC 34, *Food products*, Subcommittee SC 5, *Milk and milk products* and the International Dairy Federation (IDF). It is being published jointly by ISO and IDF.

This second edition cancels and replaces the first edition (ISO 9233-1 | IDF 140-1:2007), of which it constitutes a minor revision to incorporate the amendment ISO 9233-1:2007/Amd.1:2012.

A list of all parts in the ISO 9233 | IDF 140 series can be found on the ISO website.

IDF (the International Dairy Federation) is a non-profit private sector organization representing the interests of various stakeholders in dairying at the global level. IDF members are organized in National Committees, which are national associations composed of representatives of dairy-related national interest groups including dairy farmers, dairy processing industry, dairy suppliers, academics and governments/food control authorities.

ISO and IDF collaborate closely on all matters of standardization relating to methods of analysis and sampling for milk and milk products. Since 2001, ISO and IDF jointly publish their International Standards using the logos and reference numbers of both organizations.

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The work was carried out by the Joint ISO/IDF Action Team on *Selected food additives and vitamins* of the Standing Committee on *Analytical methods for additives and contaminants* under the aegis of its project leader, Mr. M. Carl (DE).

Cheese, cheese rind and processed cheese — Determination of natamycin content —

Part 1: Molecular absorption spectrometric method for cheese rind

1 Scope

This document specifies a method for the determination in cheese rind of natamycin mass fraction of above 0,5 mg/kg and surface-area-related natamycin mass of above 0,03 mg/dm^2.

NOTE It is possible that the method is suitable for detecting migration of natamycin into the cheese.

2 Normative references

There are no normative references in this document.

3 Terms and definitions

For the purposes of this document, the following terms and definitions apply.

ISO and IEC maintain terminological databases for use in standardization at the following addresses:

— IEC Electropedia: available at http://www.electropedia.org/

— ISO Online browsing platform: available at https://www.iso.org/obp

3.1
natamycin content
mass fraction of substances determined by the procedure specified in this document

Note 1 to entry: The natamycin content is expressed in milligrams per kilogram.

3.2
surface-area-related natamycin mass in cheese rind
surface-area-related mass of substances determined by the procedure specified in this document

Note 1 to entry: The surface-area-related natamycin mass is expressed in milligrams of natamycin per square decimetre of cheese rind.

3.3
cheese rind
outer layer of the cheese, excluding the coating layer, if present

4 Principle

A known quantity of sample is extracted with methanol. The extract is diluted with water followed by cooling to between –15 °C and –20 °C to precipitate most of the fat, followed by filtration. The natamycin content or surface-area-related natamycin mass is determined in the filtrate (after concentration, if necessary) by molecular absorption spectrometry.