

საქართველოს ეროვნული სტანდარტი

ნაწინი რკის და ნაღების. მშრალი ნივთიერების შემცველობის
საერთო რაოდენობის განსაზღვრა (საკონტროლო მეთოდი)

საინფორმაციო ნაწილი. სრული ტექსტის სანახავად შეიძინეთ სტანდარტი.

საქართველოს სტანდარტების, ტექნიკური რეგლამენტების
და მეტროლოგიის ეროვნული სააგენტო
თბილისი

საინფორმაციო მონაცემები

1 შემუშავებულია საქართველოს სტანდარტების, ტექნიკური რეგლამენტების და მეტროლოგიის ეროვნული სააგენტოს სტანდარტებისა და ტექნიკური რეგლამენტების დეპარტამენტის მიერ

2 დამტკიცებულია და შემოღებულია სამოქმედოდ საქართველოს სტანდარტების, ტექნიკური რეგლამენტების და მეტროლოგიის ეროვნული სააგენტოს 2010 წლის 30 სექტემბრის № 100 “ს” განკარგულებით

3 მიღებულია გარეკანის მეთოდით სტანდარტიზაციის საერთაშორისო ორგანიზაციის სტანდარტი ისო 707 : 2008 „რძე და რძის ნაწარმი. სასელმძღვანელო სინჯის აღებაზე“

4 პირველად

5 რეგისტრირებულია საქართველოს სტანდარტების, ტექნიკური რეგლამენტების და მეტროლოგიის ეროვნული სააგენტოს რეესტრში: 2010 წლის 24 სექტემბერი №268-13-4940

წინამდებარე სტანდარტის სრული ან ნაწილობრივი აღწარმოება, ტირაჟირება და გავრცელება საქართველოს სტანდარტების, ტექნიკური რეგლამენტების და მეტროლოგიის ეროვნული სააგენტოს ნებართვის გარეშე არ დაიშვება

საინფორმაციო ნაწილი. სრული ტექსტის სანახავად შეიძინეთ სტანდარტი.

INTERNATIONAL
STANDARD

ISO
707

IDF
50

Third edition
2008-08-15

Milk and milk products — Guidance on sampling

Lait et produits laitiers — Lignes directrices pour l'échantillonnage

საინფორმაციო ნაწილი. სრული ტექსტის სანახავად შეიძინეთ სტანდარტი.



Reference numbers
ISO 707:2008(E)
IDF 50:2008(E)

© ISO and IDF 2008

PDF disclaimer

This PDF file may contain embedded typefaces. In accordance with Adobe's licensing policy, this file may be printed or viewed but shall not be edited unless the typefaces which are embedded are licensed to and installed on the computer performing the editing. In downloading this file, parties accept therein the responsibility of not infringing Adobe's licensing policy. Neither the ISO Central Secretariat nor the IDF accepts any liability in this area.

Adobe is a trademark of Adobe Systems Incorporated.

Details of the software products used to create this PDF file can be found in the General Info relative to the file; the PDF-creation parameters were optimized for printing. Every care has been taken to ensure that the file is suitable for use by ISO member bodies and IDF national committees. In the unlikely event that a problem relating to it is found, please inform the ISO Central Secretariat at the address given below.

საინფორმაციო ნაწილი. სრული ტექსტის სანახავად შეიძინეთ სტანდარტი.



COPYRIGHT PROTECTED DOCUMENT

© ISO and IDF 2008

All rights reserved. Unless otherwise specified, no part of this publication may be reproduced or utilized in any form or by any means, electronic or mechanical, including photocopying and microfilm, without permission in writing from either ISO or IDF at the respective address below.

ISO copyright office
Case postale 56 • CH-1211 Geneva 20
Tel. + 41 22 749 01 11
Fax + 41 22 749 09 47
E-mail copyright@iso.org
Web www.iso.org

International Dairy Federation
Diamant Building • Boulevard Auguste Reyers 80 • B-1030 Brussels
Tel. + 32 2 733 98 88
Fax + 32 2 733 04 13
E-mail info@fil-idf.org
Web www.fil-idf.org

Published in Switzerland

Contents

Page

Foreword.....	iv
Introduction	vi
1 Scope	1
2 Normative references	1
3 Terms and definitions.....	1
4 General arrangements.....	1
5 Apparatus	3
6 Sampling.....	5
7 Preservation of samples	5
8 Storage and transport of samples	5
9 Milk and liquid milk products	6
10 Evaporated milk, sweetened condensed milk and milk concentrate	9
11 Semi-solid and solid milk products except butter and cheese.....	13
12 Edible ices, semi-processed (semi-finished) ices and other frozen milk products.....	14
13 Dried milk and dried milk products.....	16
14 Butter and related products.....	17
15 Butterfat (butter oil) and related products	19
16 Cheese	21
Annex A (informative) Examples of sampling equipment and shapes of sampling.....	24
Annex B (informative) Thermally insulated container for the transport of cooled, frozen and quick-frozen food samples	32
Annex C (informative) Additional information for the use of insulated transport containers.....	36
Annex D (informative) Sampling report for cheese	37
Bibliography	40

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 2.

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

ISO 707|IDF 50 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 third edition of ISO 707|IDF 50 cancels and replaces the second edition (ISO 707:1997), which has been technically revised.

საინფორმაციო ნაწილი. სრული ტექსტის სახსრად შეიძინეთ სტანდარტი.

Foreword

IDF (the International Dairy Federation) is a non-profit organization representing the dairy sector worldwide. IDF membership comprises National Committees in every member country as well as regional dairy associations having signed a formal agreement on cooperation with IDF. All members of IDF have the right to be represented on the IDF Standing Committees carrying out the technical work. IDF collaborates with ISO 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 the IDF National Committees casting a vote.

Attention is drawn to the possibility that some of the elements of this document may be the subject of patent rights. IDF shall not be held responsible for identifying any or all such patent rights.

ISO 707|IDF 50 was prepared by the International Dairy Federation (IDF) and Technical Committee ISO/TC 34, *Food products*, Subcommittee SC 5, *Milk and milk products*. It is being published jointly by IDF and ISO.

All work was carried out by the Joint ISO-IDF Action Team on *Sampling and sample preparation* of the Standing Committee on *Quality assurance, statistics of analytical data and sampling* under the aegis of its project leader, Mr. T. Berger (CH).

This edition of ISO 707|IDF 50 cancels and replaces IDF 50:1995, which has been technically revised.

Introduction

Sampling is an operation that requires most careful attention; emphasis cannot be too strongly laid on the necessity of obtaining a properly representative sample. Written sampling procedures are demanded by ISO/IEC 17025^[6] if sampling is performed by laboratories. Written procedures are also required for subsampling steps in the laboratory, e.g. the preparation of test portions. The sampling procedure is part of the measurement procedure, but not of the measurement itself. It therefore does not contribute to the measurement uncertainty. Variations resulting from sampling procedures handled by the laboratory contribute to the uncertainty of the reported result and have therefore to be added to the measurement uncertainty. Reference [10] is a guidance document on this issue.

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, however 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 sampling and/or arise from a specific analysis to be performed, these requirements should be followed.

Heterogeneity in cheese provides particular challenges for sampling. Sampling uncertainty is mainly influenced by the heterogeneity of the sample, the sample size and the sampling method.

There are significant consequences for both microbiological as well as for chemical analyses in cheese. Normally the cheese curd is moulded into a specific shape and dimensions and this can affect the development. During ripening of the moulded cheese curd under regular conditions or in environments in which the humidity, temperature, and possibly composition of the atmosphere are controlled, the outside of the cheese will develop into a semi-closed layer with a lower moisture content, the rind, often initiated by brining. Due to the influence of the salt gradient in the brine, of oxygen, of drying out and of other reactions, the rind successively becomes of a somewhat different composition than the interior of the cheese.

Rennet and microorganisms, added as selected cultures or naturally available, by enzymatic and microbiological activity, change the structure and composition of the inner zone of the cheese. Moreover, microorganisms are often not homogeneously distributed throughout the cheese.

Ripening is influenced by storage temperature, time, humidity, and salt gradients. During or after ripening, the cheese rind can be treated or can be naturally colonized with desired cultures of microorganisms. The resulting layer, in the latter case referred to as smear, will have further influence on the ripening of the border zone. To be able to make correct decisions on the sampled material, specific knowledge of cheese ripening is necessary. Depending on the desired conclusion, it has to be decided where a sample is to be taken and how many samples are necessary.

For these reasons, ISO 707|IDF 50 has been written in the form of guidance rather than as an “imperative” standard.

The test samples obtained by the methods described in this International Standard are “laboratory samples” as defined in ISO 78-2:1999^[1], 3.1. The “test portion” obtained by the methods described is also defined in ISO 78-2:1999^[1], 3.3.

საინფორმაციო ნაწილი. სრული ტექსტის სანახავად შეიძინეთ სტანდარტი.