

Australian Standard[®]

**Methods of chemical and physical
testing for dairying industry**

**Part 0: Introduction and list
of methods**

This Australian Standard was prepared by Committee FT/10, Chemical Analysis of Dairy Products. It was approved on behalf of the Council of Standards Australia on 28 December 1994 and published on 5 May 1995.

The following interests are represented on Committee FT/10:

Australian Chamber of Commerce and Industry
Australian Government Analytical Laboratories
Council of Australian Food Technology Associations
CSIRO—Division of Food Science and Technology
Dairy Industry Association of Australia
Dairy Industry Authority of Western Australia
Department of Agriculture, Victoria
Department of Primary Industries, Queensland
Department of Primary Industries and Energy (Commonwealth)
Government Chemical Laboratory, Queensland
N.S.W. Dairy Corporation
N.S.W. Health Department
National Association of Testing Authorities Australia
National Food Authority (Commonwealth)
Royal Australian Chemical Institute
South Australian Research and Development Institute

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STANDARDS AUSTRALIA

RECONFIRMATION

OF

AS 2300.0—1995

**Methods of chemical and physical testing for dairying industry
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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

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First published as AS 2300.0—1995.

STANDARDS AUSTRALIA**Australian Standard****Methods of chemical and physical testing for the dairying industry****Part 0: Introduction and list of methods****INTRODUCTION**

AS 2300 comprises a series of methods and related Standards for chemical and physical testing of milk and dairy products, including the preparation of samples for testing.

Standards in the AS 2300 series are divided into categories according to type of product to be tested, as follows:

- AS 2300.1 General methods and principles
- AS 2300.2 Liquid milks
- AS 2300.4 Dried milk and dried milk products
- AS 2300.5 Condensed milk
- AS 2300.6 Cheese
- AS 2300.7 Butter
- AS 2300.8 Anhydrous milk fat
- AS 2300.9 Analysis of ice-cream and frozen milk products
- AS 2300.10 Caseins, caseinates and coprecipitates
- AS 2300.11 Cultured milk products

As well as new methods, the AS 2300 series contains revisions of methods that were previously published in the following Standards:

- AS 1084—1974 Methods for the analysis of liquid milk and cream
- AS 1151—1974 Methods for the determination of the freezing point of milk
- AS 1629—1974 Methods for the analysis of dried milk and whey
- AS 1629P—1979 Scorched particle standards for dry milks
- AS 1739—1975 Methods for the analysis of butter
- AS 1938—1976 Method for the determination of the fat content of milk on a mass per volume basis
- AS 2138—1979 Method for the determination of extraneous matter in dairy products
- AS 2138P—1979 Reference print—Determination of extraneous matter in dairy products
- AS 2242 Instrumental methods for the analysis of milk and milk products
- AS N26—1969 Glassware and methods for the determination of the percentage of fat in milk, skim milk, separated milk, buttermilk and cream by the Babcock method
- AS N48—1965 Methods for the chemical analysis of condensed milk
- AS N60—1979 Methods for the sampling and analysis of acid and rennet caseins
- AS N63—1968 Methods for the chemical analysis of anhydrous milk fat (clarified butter, butter oil or ghee)
- AS N72—1970 Methods for the chemical analysis of ice cream and frozen milk products
- AS N75—1970 Methods for the sampling and chemical analysis of cheese