



PUBLICATIONS¹

- **ISO 8607:2003/Amd 1:2011** Artificial insemination of animals - Frozen semen of breeding bulls - Enumeration of living aerobic microorganisms - Amendment 1

It was developed under the responsibility **ISO/TC 34, Food products.**

- **ISO 7301:2011** Rice - Specification

This International Standard gives the minimum specifications for rice (*Oryza sativa* L.) which is subject to international trade. It is applicable to the following types: husked rice and milled rice, parboiled or not, intended for direct human consumption. It is neither applicable to other products derived from rice, nor to waxy rice (glutinous rice).

It was developed under the responsibility **ISO/TC 34/SC 4 Cereals and pulses.**

- **ISO 3720:2011** Black tea -- Definition and basic requirements

This International Standard specifies the parts of a named plant that are suitable for making black tea for consumption as a beverage and the chemical requirements for black tea that are used to indicate that tea from that source has been produced in accordance with good production practice.

This International Standard also specifies the packing and marking requirements for black tea in containers.

This International Standard is not applicable to scented or decaffeinated black tea.

It was developed under the responsibility **ISO/TC 34/SC 8 Tea**

- **ISO 11287:2011** Green tea -- Definition and basic requirements

ISO 11287:2011 specifies the parts of a named plant that are suitable for making green tea for consumption as a beverage and the chemical requirements for green tea that are used to indicate that tea from that source has been produced in accordance with good production practice.

ISO 11287:2011 also specifies the packing and marking requirements for green tea in containers. ISO 11287:2011 is not applicable to green tea subject to further processing such as decaffeination and further roasting.

- **ISO/TS 11133-2:2003/Amd1:2011** Microbiology of food and animal feeding stuffs - Guidelines on preparation and production of culture media - Part 2: Practical guidelines on performance testing of culture media - Amendment 1: Test microorganisms for commonly used culture media

This amendment concerns the update of normative references and the bibliography as well as the complete replacement of Annex B on microorganisms for testing recommended for the most usual culture media (providing information on the culture medium, the culture conditions, microorganisms for testing, the number of strains to collect for testing and the expected reactions).

It was developed under the responsibility **ISO/TC 34/SC 9, Food microbiology.**

- **ISO 3656:2011** Animal and vegetable fats and oils - Determination of ultraviolet absorbance expressed as specific UV extinction

This International Standard specifies a method for the determination of the absorbance at ultraviolet wavelengths of animal and vegetable fats and oils.

It was developed under the responsibility **ISO/TC 34/SC 11 Animal and vegetable fats and oils.**

¹ Main publications of last months.



- **ISO/TS 21033:2011** Animal and vegetable fats and oils - Determination of trace elements by inductively coupled plasma optical emission spectroscopy (ICP-OES)

This Technical Specification specifies an inductively coupled plasma optical emission spectroscopic (ICP-OES) method for the determination of trace element content in oils. Depending on the dilution solvent used, most types of vegetable oils can be analysed (crude, degummed, refined, bleached, deodorized and hardened oils) and nearly all types of lecithins and phosphatides. This procedure is only suitable when the elements are present in a solubilized form. Fine particles, such as bleaching earth, metal particles and rust, can result in poor recovery of the trace elements present as nebulization and atomization problems affect the ICP-OES analysis. NOTE The only suitable non-ashing direct method for samples containing fine particles is graphite furnace atomic absorption spectrometry.

It was developed under the responsibility **ISO/TC 34/SC 11 Animal and vegetable fats and oils.**

- **ISO 12966-2:2011** Animal and vegetable fats and oils - Gas chromatography of fatty acid methyl esters - Part 2: Preparation of methyl esters of fatty acids

This part of ISO 12966 specifies methods of preparing the methyl esters of fatty acids. It includes methods for preparing fatty acid methyl esters from animal and vegetable fats and oils, fatty acids and soaps. To cover different requirements four methylation methods are specified, namely:

- a) a "rapid" transmethylation procedure under alkaline conditions;
- b) a "general" transmethylation/methylation procedure under sequential alkaline and acid conditions;
- c) a BF₃ transmethylation procedure;
- d) an alternative procedure using acid-catalysed transmethylation of glycerides. Methyl esters so produced are used in various analytical procedures requiring such derivatives, e.g. gas-liquid chromatography (GLC), thin-layer chromatography (TLC), and infrared spectrometry (IR).

It was developed under the responsibility **ISO/TC 34/SC 11 Animal and vegetable fats and oils.**

- **ISO 1446:2011/Amd1:2001** Green coffee -- Determination of water content - Basic reference method - Amendment 1

This international Standard specifies the basic reference method for the determination of the water content of green coffee. This method is designed to serve as a standard for the checking and perfecting of methods suitable for the routine determination of the water content of green coffee.

It was developed under the responsibility **ISO/TC 34/SC 15, Coffee**

- **ISO 24114:2011** Instant coffee -- Criteria for authenticity

This International Standard specifies criteria for authenticity of soluble (instant) coffee.

It was developed under the responsibility **ISO/TC 34/SC 15, Coffee**

- **ISO 8455:2011** Green coffee - Guidelines for storage and transport

This International Standard gives guidelines for conditions aimed to minimize the risks of infestation, contamination, and quality deterioration of green coffee (also known as raw coffee) in bags and "big-bags" (see Note), in bulk and in silos, being the subject of international commerce, from the time of its packing for export until the time of its arrival in the importing country.

NOTE The term "big bag" refers to modern flexible containers in woven plastics fibre, able to contain about 1 000 l of loose coffee beans.

It was developed under the responsibility **ISO/TC 34/SC 15, Coffee**

NWIP and DIS launched²

- **NWIP 20483** Cereals and pulses - Determination of the nitrogen content and calculation of the crude protein content - Kjeldahl method

This International Standard specifies a method for the determination of the nitrogen content of cereals, pulses and derived products, according to the

² Main NWIPs and DIS launched during last months.



Kjeldahl method, and a method for calculating the crude protein content. The method does not distinguish between protein nitrogen and non-protein nitrogen. If it is important to determine the non-protein nitrogen content, an appropriate method can be applied.

The project is a new project being developed under the responsibility of, **SC 4 Cereals and pulses**
End of vote: 2011-04-08

- **NP Detection of tannin sorghum grain**

This proposal specifies a test method on the detection of tannin sorghum grain by the bleach test, which is rapid and simple against other existing method.

The project is a new project being developed under the responsibility of, **SC 4 Cereals and pulses**
End of vote: 2011-04-08

- **NP ISO 4833-2 Microbiology of food and animal feeding stuffs - Horizontal method for the enumeration of microorganisms - Part 2: Colony count at 30 degrees C by the surface plating technique**

This International Standard specifies a horizontal method for enumeration of microorganisms growing on the surface of a solid medium after aerobic incubation at 30 °C. The method is applicable to:

- products intended for human consumption or for animal feeding stuffs;
- environmental samples in the area of food production and food handling. This part of the Standard is recommended for use:
- if heat-sensitive organisms are likely to form a significant proportion of the total flora (eg: psychrotrophic organisms in chilled and frozen foods, dried foods, other foods that may contain heat-stressed organisms);
- if obligately aerobic bacteria are likely to form a significant proportion of the total flora (eg: pseudomonads);
- for products that contain small particles that may be difficult to distinguish from colonies in a pour plate;
- for intensely coloured products whose colour would prevent the recognition of colonies in a pour plate;
- if it is needed to distinguish between different types of colony as part of the quality assessment.

This method also describes the use of a spiral plater, an accurate and rapid method of performing

surface colony counts. The applicability of this International Standard to the examination of certain fermented food and animal feeding stuffs is limited and other media and/or incubation conditions might be more appropriate. However, this method may be applied to such products even though the predominant microorganisms in these products may not be detected effectively.

This project is being developed under the responsibility of **ISO/TC 34/SC 9 Microbiology**.
End of vote: 2011-06-09

- **NWIP Animal feeding stuffs - Determination of lysine, methionine and threonine content in commercial amino acid products and premixtures**

This method is for the quantitative determination of free (non-protein-bound) amino acids in commercial products and premixtures containing more than 10 % of the respective amino acid. It does not distinguish between D-and L-forms.

The project is a new project being developed under the responsibility of **ISO/TC 34/SC 10, Animal feeding stuffs**.
End of vote: 2011-04-30

- **NP ISO 11056/Adm 1 Sensory analysis - Methodology - Magnitude estimation method - Amendment 1**

This International Standard describes a method for applying magnitude estimation to the evaluation of sensory attributes.

The methodology specified covers the training of assessors, and obtaining magnitude estimations as well as their statistical interpretation.

This project is being developed under the responsibility of **ISO/TC 34/SC 12, Sensory analysis**.
End of vote: 2011-05-06

- **ISO/DIS 5530-1 Wheat flour - Physical characteristics of doughs - Part 1: Determination of water absorption and rheological properties using a farinograph**

This part of ISO 5530 specifies a method, using a farinograph, for the determination of the water absorption of flours and the mixing behaviour of doughs made from them by a constant flour mass



procedure, or by a constant dough mass procedure. The method is applicable to experimental and commercial flour from wheat (*Triticum aestivum* L.).

This project is being developed under the responsibility of **ISO/TC 34/SC 4 Cereals and pulses**.

End of vote: 2011-08-15

- **ISO 5030-2** Wheat flour - Physical characteristics of doughs - Part 2: Determination of rheological properties using an extensograph

This part of ISO 5530 specifies a method, using an extensograph, for the determination of the rheological properties of wheat flour dough in an extension test. The recorded load-extension curve is used to assess general quality of flour and its response to improving agents. The method is applicable to experimental and commercial flours from wheat (*Triticum aestivum* L.).

This project is being developed under the responsibility of **ISO/TC 34/SC 4 Cereals and pulses**.

End of vote: 2011-08-15

- **ISO/DIS 11747** Rice - Determination of rice kernel hardness after cooking - Extrusion method

This international Standard specifies a method for the determination of hardness of milled rice kernels, parboiled or not parboiled, after cooking in the conditions provided by this standard.

This project is being developed under the responsibility of **ISO/TC 34/SC 4 Cereals and pulses**.

End of vote: 2011-09-15

- **ISO/DIS 16297 | IDF 161** Milk - Bacterial count - Protocol for the evaluation of alternative methods

This International Standard gives guidance on the evaluation of alternative methods for bacterial count in milk. It is considered complementary to ISO 16140 and ISO 8196 | IDF 128, Parts 1, 2 and 3.

This project is being developed under the responsibility of **ISO/TC 34/ SC 5, Milk and milk products and the International Dairy Federation (IDF)**.

End of vote: 2011-07-17

ACTIVITIES WITHIN ISO/TC 34 and ISO

- **Codex Committee on Methods of Analysis and Sampling (CCMAS)**



Left: Aurélie Dubois (IDF), Jaap Evers (IDF)

Right: Ton Gerssen (ISO/TC34/SC5), Sandrine Espeillac (ISO/TC 34), Hilde Skaar Norli (NMKL and AOAC International)

CCMAS had its 32nd meeting in Budapest on March 7th to 11th, 2011. Considering the observer status of ISO within Codex, the secretariat of ISO/TC 34 participated in this meeting. It is reminded that according to the *Recommended methods of analysis and sampling codex stan 234-1999*, more than 300 methods refer to ISO/TC 34 standards.

During this meeting several topics of interest for ISO/TC 34 were on the agenda:

1) Draft Revised Guidelines on Measurement Uncertainty

2) New work on principles for the use of sampling and testing in international food trade

It was clarified that that conformity assessment was outside the mandate of the CCMAS, therefore the document was totally revised during the meeting. The references to conformity assessment were deleted and the new title of the document is "Use of Sampling and Testing in International Food Trade".

3) New work on provisions on proprietary methods

It was agreed that the term "proprietary method" should be clearly defined as there was no internationally recognized definition, and that confusion should be avoided with intellectual property rights related to method development in general.

Endorsement of methods

- Melamine: ISO/TS 15495 | IDF/RM 230:2010 (Guidelines for the quantitative determination of melamine and cyanuric acid by LC-MS/MS) is endorsed as type IV.

- Natural Mineral water – concerns ISO/TC 147

- The Committee agreed to insert all editorial corrections and updates proposed by IDF and ISO to the methods for milk and milk products (same thing for methods for fats and oils)



▪ Inter Agency Meeting

IAM gathers international organisations working in the field of methods of analysis and sampling of food products and associated quality assurance measures. IAM held its 23rd meeting in Budapest on 4 March 2011, before the CCMAS meeting. The following items were discussed:

- different points of the CCMAS agenda;
- proprietary methods;
- collaborative studies...

A workshop on “Methods for Food Identification and Authenticity – Characterizing the Unknown” was organized. Any suggestions would be welcomed for the next workshop in 2012.

NOMINATIONS

- Mrs Clémence Gaucher is the new secretary of SC 2 (**Oleaginous seeds and fruits and oilseed meals**). She replaces Mr Charles-Pierre Bazin de Caix.

MEETING CALENDAR

IDF Analytical week (ISO/TC 34/SC 5): Lyon, France, 23-27 May 2011

ISO/TC 34/SC 9: Bournemouth, UK, 20-24 June 2011

ISO/TC 34/SC 17: 10-14 October 2011

ISO/TC 34/SC 16: Beltsville, USA, 25-27 October 2011

ISO/TC 34/SC 7: November 2011

ISO/TC 34/SC 12: Toulouse, France, Feb-March 2012

ISO/TC 34/SC 11: October 2012

Next CAG meeting: Paris, 19 and 20 May 2011

Next TC 34 plenary meeting: 2012

Next CAC meeting: Geneva, July 2011

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