



## PUBLICATIONS<sup>1</sup>

- **ISO 1211:2010**, Milk -- Determination of fat content -- Gravimetric method (Reference method)

This International Standard specifies the reference method for the determination of the fat content of milk of good physicochemical quality.

The method is applicable to raw cow milk, raw sheep milk, raw goat milk, reduced fat milk, skimmed milk, chemically preserved milk, and processed liquid milk.

It is not applicable when greater accuracy is required for skimmed milk, e.g. to establish the operating efficiency of cream separators.

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

- **ISO 2962:2010**, Cheese and processed cheese products -- Determination of total phosphorus content -- Molecular absorption spectrometric method

This International Standard specifies a molecular absorption spectrometric method for the determination of the total phosphorus content of cheese. The method is applicable to all kinds of cheese and to processed cheese products.

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

- **ISO 6091:2010** Dried milk -- Determination of titratable acidity (Reference method)

This International Standard specifies a reference method for the determination of the titratable acidity of all types of dried milk.

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

- **ISO 5546:2010** Caseins and caseinates -- Determination of pH (Reference method)

This International Standard specifies a reference method for the determination of the pH of all types of casein (acid caseins and rennet caseins) and of caseinates.

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

- **ISO 6732:2010** Milk and milk products -- Determination of iron content -- Spectrometric method (Reference method)

This International Standard specifies a spectrometric reference method for the determination of the iron content of milk and milk products.

This method is applicable to

- milk, skimmed milk, whey and buttermilk;
- plain yogurt and skimmed yogurt;
- evaporated milk and sweetened condensed milk;
- dried whole and skimmed milk, dried whey and dried buttermilk;
- cream and butter;
- anhydrous butterfat, butteroil, butterfat and ghee;
- ice-cream;
- cheese of various ages, and processed cheese;
- caseins, caseinates and coprecipitates.

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

- **ISO 12081:2010** Milk -- Determination of calcium content -- Titrimetric method

This International Standard specifies a titrimetric method for the determination of the calcium content of milk and of milk reconstituted from evaporated, condensed or dried milk.

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

<sup>1</sup> Main publications of last months.



- **ISO 11813:2010** Milk and milk products -- Determination of zinc content -- Flame atomic absorption spectrometric method

This International Standard specifies a flame atomic absorption spectrometric method for the determination of the zinc content of milk and milk products. The method has been validated for zinc contents of between 25 mg/kg and 70 mg/kg (dry mass) in milk and milk products.

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

- **ISO 26462: 2010** Milk -- Determination of lactose content -- Enzymatic method using difference in pH

This International Standard specifies an enzymatic method for the determination of the lactose content of milk and reconstituted milk by measurement of the difference in pH (differential pH measurement).

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

- **ISO 10932:2010** Milk and milk products -- Determination of the minimal inhibitory concentration (MIC) of antibiotics applicable to bifidobacteria and non-enterococcal lactic acid bacteria (LAB)

This International Standard specifies a method for determining the minimal inhibitory concentration (MIC) of a series of antibiotic applicable to bifidobacteria and non-enterococcal lactic acid bacteria (LAB).

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

- **ISO 6887-5:2010** Microbiology of food and animal feeding stuffs -- Preparation of test samples, initial suspension and decimal dilutions for microbiological examination -- Part 5: Specific rules for the preparation of milk and milk products

This part of ISO 6887 specifies rules for the preparation of samples of milk and milk products and their suspension for microbiological

examination when the samples require a different preparation from the method specified in ISO 6887-1. ISO 6887-1 defines the general rules for the preparation of the initial suspension and decimal dilutions for microbiological examination.

This part of ISO 6887 excludes preparation of samples for test methods where preparation details are specified in the relevant International Standards.

This part of ISO 6887 is applicable to:

- a) milk and liquid milk products;
- b) dried milk products;
- c) cheese;
- d) casein and caseinates;
- e) butter;
- f) ice-cream;
- g) custard, desserts and sweet cream;
- h) fermented milk and sour cream;
- i) milk-based infant foods.

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

- **ISO 13720:2010** Meat and meat products -- Enumeration of presumptive *Pseudomonas* spp.

This International Standard specifies a method for the enumeration of presumptive *Pseudomonas* spp. present in meat and meat products, including poultry.

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

- **ISO 12099:2010** Animal feeding stuffs, cereals and milled cereal products -- Guidelines for the application of near infrared spectrometry

This International Standard gives guidelines for the determination by near infrared spectroscopy of constituents such as moisture, fat, protein, starch, and crude fibre as well as parameters such as digestibility in animal feeding stuffs, cereals and milled cereal products.

The determinations are based on spectrometric measurement in the near infrared spectral region.

It was developed under the responsibility of ISO/TC 34/SC 10, **Animal feeding stuffs**.



- **ISO 12871:2010**, Olive oils and olive-pomace oils -- Determination of aliphatic alcohols content by capillary gas chromatography

This International Standard specifies a procedure for the determination of the content, as a mass fraction expressed as milligrams per kilogram, of aliphatic alcohols in olive oils and olive-pomace oils.

- **ISO 12872:2010**, Olive oils and olive-pomace oils -- Determination of the 2-glyceryl monopalmitate content

This International Standard specifies a procedure for the determination of the content, as a percentage mass fraction, of 2-glyceryl monopalmitate in olive oils and olive-pomace oils that are liquid at ambient temperature (20 °C).

- **ISO 12873:2010**, Olive oils and olive-pomace oils -- Determination of wax content by capillary gas chromatography

This International Standard specifies the determination of the wax content, as a mass fraction expressed in milligrams per kilogram, of olive oils and olive-pomace oils. The individual waxes are separated according to the number of carbon atoms. The method is recommended for distinguishing between olive oil obtained by pressing or centrifuging and that obtained from olive pomace (olive-pomace oil).

Those 3 standards on Olive oils and olive-pomace oils were developed under the responsibility of ISO/TC 34/SC 11, **Animal and vegetable fats and oils**.

## NWIP and DIS launched<sup>2</sup>

- **NWIP ISO 6647-1** Rice – Determination of amylose content – Part 1 Reference method

This part of standard specifies a reference method for the determination and certification of the amylose content of five varieties of milled, non parboiled rice in the range from 0 % - 30 %.

- **NWIP ISO 6647-2** Rice — Determination of amylose content — Part 2: Routine methods

This part of ISO 6647 specifies a simplified routine method for the determination of the amylose

content of milled, non parboiled rice in the range from 1 % - 30 %. (*limits to be determined after statistical evaluation of the interlaboratory trial*)

Those 2 parts of ISO 6647 are being developed under the responsibility of ISO/TC 34/ SC 4, **Cereals and pulses**.

End of vote: 2010-11-11

- **NWIP** Measuring the colour of durum wheat semolina and common wheat flour

This standard describes a method of measuring the colour of durum wheat semolina and common wheat flours by reflectance colorimeter a Minolta CR Chroma Meter.

It applies to wheat meals (semolina and flour) resulting from trial or industrial milling.

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

End of vote: 2010-11-11

- **NWIP DTS 17193** Milk Lactoperoxidase activity – Photometric method (Reference method)

This Technical Specification (IDF Reviewed Method) specifies a photometric method for the determination of the lactoperoxidase activity in milk in amounts exceeding 50 U/l.

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: 2010-09-17

- **NWIP** Revision of ISO 11869 Fermented milks – Determination of titrable acidity – Potentiometric method

This Technical Specification (IDF Reviewed Method) specifies a potentiometric method for the determination of the titratable acidity of natural yogurt, flavoured yogurt, fruit yogurt, drinking yogurt, fresh cheese with or without fruit, buttermilk with or without fruit and other fermented milk products.

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: 2010-09-23

<sup>2</sup> Main NWIPs and DIS launched during last months.



- **NWIP** Revision of ISO 9622 Milk and liquid milk products – Guidance on the application spectrometry

This International Standard provides guidance on the quantitative analysis of milk and liquid milk products, such as processed milk, cream and whey, by measurement of the absorption of mid-infrared radiation.

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: 2010-09-23

- **NWIP** Qualitative Biomolecular Measurement Methods - determination of the performance characteristics of qualitative measurement methods and validation of methods

Measurement methods which yield measurements which are not on a continuous scale and which give a positive or negative answer as the test result (qualitative methods). The scope covers methods for determining the performance characteristics of qualitative methods, and the validation of such methods.

The project is a new project being developed under the responsibility of ISO/TC 34/SC 16, **Horizontal methods for molecular biomarker analysis**.

End of vote: 2010-07-29

- **NWIP** Molecular Biomarker Analysis - Terms and Definitions

This document is a listing of terms and definitions used in molecular biomarker analysis.

The project is a new project being developed under the responsibility of ISO/TC 34/SC 16, **Horizontal methods for molecular biomarker analysis**.

End of vote: 2010-10-28

- **NWIP** General definitions and requirements for microarray detection of specific nucleic acid sequences

This document specifies the general definitions and requirements for the detection of genetic elements using microarrays to be applicable to all methods that use microarrays for detection of nucleic acids. The document also defines verification processes and parameters for molecular biology analysis

including the detection and identification of specific DNA sequences in the field of food analysis (e.g., genetically modified organism (GMO) analysis, biomarker identification, etc.). The requirements for microarray detection apply to the following sample types: such as seeds, grains, fruits and processed and industrial products (feeds and foods).

The project is a new project being developed under the responsibility of ISO/TC 34/SC 16, **Horizontal methods for molecular biomarker analysis**.

End of vote: 2010-10-28

- **NWIP** “Black tea - Good manufacturing practices”

This standard specifies the requirements for the good manufacturing practices in the black tea industry.

This standard applies to the raw material production, harvesting and transport, and the elaboration, packaging, storage, dispatch and trading of black tea.

The project is a new project being developed under the responsibility of ISO/TC 34/SC 17 **Food Safety Management Systems, jointly with SC 8 “Tea”**

End of vote: 2010-07-14

- **ISO/DIS 7700-2** Food products -- Checking the performance of moisture meters in use -- Part 2: Moisture meters for oilseeds

This part of ISO 7700 specifies a method of checking the performance of moisture meters in service for measuring the moisture content of oilseeds.

This part of the standard is not applicable in case of pattern approval neither for initial calibration of moisture meters.

The results of the verification described in this standard are used to decide to perform a revision or a repair of the moisture meter.

For built and pattern approval specifications, refer to OIML Recommendation 59.

This project is being developed under the responsibility of ISO/TC 34/ SC 2, **Oleaginous seeds and fruits and oilseed meals**.

End of vote: 2010-10-18



- **ISO/DIS 7970**, (revision of ISO 7970 :2000) Wheat (*Triticum aestivum* L.) - Specification

This international Standard establishes minimum specifications for wheat (*Triticum aestivum* L.) intended for human consumption and is the subject of international trade.

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

End of vote: 2010-12-29

- **ISO/DIS 11746**, Rice -- Determination of biometric characteristics of kernels

This international Standard specifies a method for the determination of the biometric characteristics of husked or milled rice kernels.

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

End of vote: 2011-01-26

- **ISO/DIS 12779**, Lactose -- Determination of water content -- Karl Fischer method

This International Standard specifies a method for the determination of the water content of lactose by Karl Fischer (KF) titration.

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: 2010-09-29

- **ISO/DIS 15163** Milk and milk products -- Calf rennet and adult bovine rennet -- Determination by chromatography of chymosin and bovine pepsin

This International Standard specifies a reference method for the determination of the amounts of chymosin and bovine pepsin, respectively, present in a test sample of calf rennet and adult bovine rennet. In addition, it can be used for mixtures of calf/bovine rennet with fermentation produced bovine chymosin (FPC).

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: 2010-10-22

- **ISO/DIS 13082** Milk and milk products -- Determination of the lipase activity of pregastric lipase preparation

This International Standard specifies a method for the determination of the lipase activity. It is intended for the preparation of pregastric lipase and rennet paste, both of animal origin.

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: 2010-12-13

- **ISO/DIS 6887-4:2003/DAmD 1** Microbiology of food and animal feeding stuffs -- Preparation of test samples, initial suspension and decimal dilutions for microbiological examination -- Part 4: Specific rules for the preparation of products other than milk and milk products, meat and meat products, and fish and fishery products -- Amendment 1

This amendment was asked by SC 4 "Cereals and pulses".

It concerns section 9.1 "Flours, cereal grains, cereal by-products, animal feeds and cattle cake".

This amendment is being developed under the responsibility of ISO/TC 34/SC 9, **Food microbiology**

End of vote: 2010-12-16

- **ISO/DIS 9936:2006/DAmD 1** Animal and vegetable fats and oils - Determination of tocopherol and tocotrienol contents by high-performance liquid chromatography – Amendt 1

This International Standard specifies a method for the determination of the contents of free  $\alpha$ ,  $\beta$ -,  $\gamma$ -, and  $\delta$ -tocopherols and tocotrienols (referred to jointly as tocols) in animal and vegetable fats and oils (referred to hereinafter as fats) by high-performance liquid chromatography (HPLC).

For products containing tocopherol or tocotrienol esters, it is necessary to carry out a preliminary saponification.

This project is being developed under the responsibility of ISO/TC 34/SC 11, **Animal and vegetable fats and oils**.

End of vote: 2010-11-11



- **ISO/DIS 15753:2006/DAmD 1** Animal and vegetable fats and oils -- Determination of polycyclic aromatic hydrocarbons – Amendment 1

This International Standard describes two methods for the determination of 15 polycyclic aromatic hydrocarbons (PAHs) in animal and vegetable fats and oils:

- a general method, and
- a method specific for coconut oil and short-chain vegetable oils.

These methods are not quantitative for the very volatile compounds such as naphthalene, acenaphthene and fluorene. Due to interferences provided by the matrix itself, palm oil and olive pomace oil cannot be analysed using this method. The quantification limit is 0,2 µg/kg for almost all compounds analysed, except for fluoranthene and benzo(g,h,i) perylene where the quantification limit is 0,3 µg/kg, and indeno(1,2,3-c,d)pyrene where the quantification limit is 1 µg/kg.

This project is being developed under the responsibility of ISO/TC 34/SC 11, **Animal and vegetable fats and oils**.

End of vote: 2010-11-11

- **ISO/DIS 17932** Vegetable oils -- Determination of the deterioration of bleachability index (DOBI) and carotene content

This International Standard specifies a method for the determination of the deterioration of bleachability index (DOBI) and carotene content of crude palm oil and its fractions by spectrophotometric examination in the ultraviolet and visible range of the spectrum. The method is also applicable to vegetable oils if the greater part of their colour is due to carotenoid pigments. It is not applicable to oils with significant levels of chlorophylls.

This project is being developed under the responsibility of ISO/TC 34/SC 11, **Animal and vegetable fats and oils**.

End of vote: 2010-12-16

## ACTIVITIES WITHIN ISO/TC 34 and ISO

- **ISO/TC 34/SC 4 meeting**



ISO/TC 34/SC 4 “Cereals and pulses” held its **34<sup>th</sup> meeting on May 2010 (19-21) in Paris**.

The main issues discussed were:

- Rice (specification, determination of the potential milling yield, biometric characteristics of kernels, kernels hardness, amylose content ...);
- Wheat (specification, physical characteristics of dough, gluten content...);
- Nomenclature and vocabulary...

Three ring tests were conducted since the last SC 4 plenary meeting, which involved 54 labs of 11 countries.

A presentation of TC 34 activities was given by the Secretary of ISO/TC 34, Mrs. Sandrine Espeillac.



*Award of Certificate for the active participation in the standard development of ISO/TC 34/SC 4.*

8 experts from Canada, France, Italy and Sweden were awarded certificates as project leaders who made great contribution to the standards development. SC 4 agreed that these awards would continue as it fostered encouragement.



#### ■ ISO/TC 34/SC 9 meeting



ISO/TC 34/SC 9 “Food microbiology” held its **29<sup>th</sup> meeting on June 2010 (02-04) in Buenos Aires**, organized by IRAM.

The main issues discussed were:

- CEN ISO TS 22117 (Microbiology of food and animal feeding stuffs - Specific requirements and guidance for proficiency testing by interlaboratory comparison);
- Adoption of the WDCM classification for reference strains and recommendation to other SCs of TC 34 to use this classification, as well as other TCs like TC 147/SC 4;
- Launch of the revision of ISO/TS 19036 (Guidelines for the estimation measurement uncertainty for quantitative determinations). SC 9 wishes a harmonization with ISO/TC 147/SC 4 “Water Quality”;
- Revision of ISO 16140 on methods validation: discussion on the definition of « a reference method », launch of the CD vote (by end of the year) on part 1 (terminology) and part 2 (validation of proprietary methods);
- Launch of the revision of ISO 17410 (Horizontal method for the enumeration of psychrotrophic microorganisms), in view of a harmonisation with ISO 6730 (Milk. Enumeration of colony-forming units of psychrotrophic micro-organisms).

#### ■ ISO/TC 34/SC 12 meeting



ISO/TC34/SC 12 “Sensory analysis” held its **21<sup>st</sup> meeting of in Delft**, the Netherlands, from 29 to 30 July 2010. The meeting was organized by the Dutch standardization institute (NEN), showing the new involvement of Dutch experts in this area.

Among other ones, the following subjects were discussed:

- ISO/NP 11136, Sensory Analysis – Methodology General guidance for conducting hedonic tests with consumers in a controlled area.
- ISO/NP 8588, Sensory Analysis – Methodology – “A” – “not A” test.
- ISO CD 8586 – Sensory analysis – General guidance for the selection, training and monitoring of assessors and expert assessors.



## ACTIVITIES OUTSIDE ISO

### ▪ Codex Alimentarius Commission (CAC)



*François Falconnet (ISO/TC 34 chair), Marie-Noëlle Bourquin (ISO/CS), Kevin MacKinley (ISO Deputy Secretary-General), Sandrine Espeillac (ISO/TC 34 secretariat),*

Codex Alimentarius Commission had its 33<sup>rd</sup> meeting in Geneva, Switzerland, 5-9 July 2010. At this meeting, ISO was represented by:

- M. Kevin Mac Kinley, ISO Deputy Secretary-General
- Mrs Marie-Noëlle Bourquin, Technical Group Manager, ISO Central Secretariat
- M. François Falconnet, ISO/TC 34 chair
- Mrs Sandrine Espeillac, ISO/TC 34 secretariat

M. Kevin Mac Kinley took the floor and stressed the specificities of ISO: transparency, openness, consensus and developing country engagement. He also informed that ISO recently published a special brochure explaining the distinction of ISO Standards from private standards and schemes. This brochure was available to the delegates of the Commission.

A workshop on Private standards was organized in parallel to the Codex Alimentarius Session, on Thursday the 8th. M. Kevin Mac Kinley was one of the panellists.

## MEETING CALENDAR

ISO/TC 34/SC 17 (Copenhagen, Sept. 2010)  
ISO/TC 34/SC 15 (India, February 2011)  
ISO/TC 34/SC 2 and SC 11 (Madrid, April 2011)  
ISO/TC 34/SC 16 (USA, Spring 2011)

ISO/TC 34/WG 10 (Buenos Aires, Nov. 2010)  
ISO/TC 34/WG 13 (Paris, October 2010)

Next CAG meeting: 2011  
Next TC 34 plenary meeting: 2012

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