



PUBLICATIONS¹

ISO 17678:2010, Milk and milk products -- Determination of milk fat purity by gas chromatographic analysis of triglycerides (Reference method)

This International Standard specifies a reference method for the determination of milk fat purity using gas chromatographic analysis of triglycerides. Both vegetable fats and animal fats such as beef tallow and lard can be detected. By using defined triglyceride equations, the integrity of milk fat is determined.

Basically, the method applies to bulk milk, or products made thereof, irrespective of feeding, breed or lactation conditions. In particular, the method is applicable to fat extracted from milk products purporting to contain pure milk fat with unchanged composition, such as butter, cream, milk, and milk powder.

However, under the circumstances listed hereafter, a false positive result can be obtained. Hence, the method is not applicable to milk fat:

- a) obtained from bovine milk other than cow's milk;
- b) obtained from single cows;
- c) obtained from cows which received an exceptionally high feeding of pure vegetable oils such as rapeseed oil;
- d) obtained from colostrum;
- e) subjected to technological treatment such as removal of cholesterol or fractionation;
- f) obtained from skim milk or buttermilk;
- g) extracted by using the Gerber, Weibull–Berntrop or Schmid–Bondzynski–Ratzlaff methods, or that has been isolated using detergents (e.g. the Bureau of Dairy Industries method).

With the extraction methods specified in g), substantial quantities of partial glycerides or phospholipids can pass into the fat phase. Consequently, the scope of this International Standard excludes certain products and particularly cheese, whose ripening process can also affect the fat composition to such a degree that a false positive result is obtained.

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

ISO 27205:2010 Fermented milk products -- Bacterial starter cultures -- Standard of identity

This International Standard specifies characteristics of industrial bacterial starter cultures, which are principally lactic acid bacteria (LAB), but which also include bifidobacteria and propionibacteria used for the manufacture of fermented milk products such as yoghurt, sour cream, cultured butter and cheese. This International Standard does not apply to bacterial cultures which are added as an ingredient to foods only because of their probiotic properties.

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

ISO/TS 10272-3:2010, Microbiology of food and animal feeding stuffs -- Horizontal method for detection and enumeration of *Campylobacter* spp. - Part 3: Semi-quantitative method

This part of ISO 10272 describes a horizontal method for the semi-quantitative determination of *Campylobacter* spp.

It is applicable to products intended for human consumption or for the feeding of animals, and to environmental samples in the area of food production and food handling. However, it is possible that this part of ISO 10272 is not appropriate in every detail for certain products, deviations from it being made necessary for technical reasons. It is possible that this part of ISO 10272 is not applicable at all to some other products.

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

¹ Main publications of last months.



NWIP and DIS launched²

- **NWIP ISO 2451** (Revision), Cocoa beans

This is a proposal for a proposed change (amendment / revision). The proposed amendment is the inclusion of bean count - bean size uniformity, as one of the requirements of the standard. The bean count is usually expressed as the total number of cocoa beans to give a weight of 100 grammes. This excludes flat beans, broken beans and bean clusters. The cocoa bean is the fermented and dried whole seed of *Theobroma Cacao* L. The bean count may be part of the grading system.

The project is a new project being developed under the responsibility of ISO/TC 34 **Food products**. This project is under the responsibility of GHANA. End of vote: 2010-06-30

- **NWIP - Milk, milk products and infant formulae - Guideline for the quantitative determination of melamine and cyanuric acid by LC-MS/MS.**

This Technical Specification (Reviewed Method) specifies guidance for the quantitative determination of melamine and cyanuric acid content in milk, powdered milk products and infant formulae by electrospray ionisation liquid chromatography tandem mass spectrometry (LC-MS/MS).

NOTE Examples of LC-MS/MS methods are described in Annexes A and B respectively.

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

The Dairy Industry has a strong demand for such a guidance due to the, regrettable still ongoing, adulteration of milk problems. The publication of ISO/TS 15495 | IDF/RM 230 is foreseen in the course of 2010. Thereafter ISO/TC 34/SC 5 and IDF will focus on preparing a real International Standard taking the technical specification as basis.

End of vote: 2010-01-10

- **NWIP Milk - Bacterial count - Protocol for the evaluation of alternative methods (revision IDF 161A)**

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.

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

End of vote: 2010-05-01

- **NWIP Milk - Bacterial count - Protocol for the evaluation of alternative methods (revision IDF 161A)**

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.

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

End of vote: 2010-05-01

- **NWIP ISO 22113 | IDF 204 Milk and milk products - Determination of the titratable acidity of milk fat**

This Technical Specification (IDF Reviewed Method) specifies a routine method for the determination of the titratable acidity of milk fat.

The method is applicable to milk fat obtained from:

1. Raw milk;
2. Heat-treated milk;
3. Milk reconstituted from milk powder;
4. Cream with any fat content, provided the product is diluted so as to obtain a mass fraction of between 4 % and 6 % fat.

The method is not applicable to fermented milk or milk that has undergone bacterial or enzymatic damage.

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

End of vote: 2010-01-10

² Main NWIPs and DIS launched during last months.



- **ISO/NP 9832** Animal and vegetable fats and oils -- Determination of residual technical hexane content

This International Standard specifies two methods for the determination of the residual technical hexane content of animal and vegetable fats and oils (referred to as fats hereinafter), from 0,5 mg/kg to 1 500 mg/kg.

The method A is suitable for the determination of hexane contents between 10 mg and 1 500 mg per kilogram of fat. The method B is suitable for the determination of hexane contents between 0,5 mg and 10 mg per kilogram of fat.

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

End of vote: 2010-05-15

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

This procedure describes a method for the quantification of trace elements in oil. Depending on the dilution solvent used, most types of vegetable oils may be analysed (crude, degummed, refined, bleached, deodorised 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. When present as fine particles, such as bleaching earth, metal particles and rust, ICP-OES analysis results in poor recovery as a result of nebulisation and atomisation problems. The only suitable non-ashing direct method for these samples is graphite furnace atomic absorption spectrometry.

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

End of vote: 2010-05-15

- **NWIP AMD 9936**, Determination of tocopherol and tocotrienol contents by high performance liquid chromatography Amendment

This International Standard specifies a method for the determination of the contents of free α -, β -, γ -, and δ -tocopherols and tocotrienols (referred to jointly as tococls) 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.

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

End of vote: 2010-03-12

- **NWIP_AMD 12228**, Animal and vegetable fats and oils - Determination of individual and total sterols content - Gas chromatographic method

This International Standard specifies a method for the gas chromatographic determination of the contents and compositions of sterols in animal and vegetable fats and oils, in oils enriched with phytosterols/phytosterols and phytosterol/phytosterol concentrates.

This standard is also applicable to olive and olive pomace oils. However care must be taken not to misinterpret the cholesterol and Brassicasterol peak as interference could take place.

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

End of vote: 2010-04-13

- **NWIP AMD 15753**, Animal and vegetable fats and oils - Determination of polycyclic aromatic hydrocarbon

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 vegetable oils with short-chain fatty acids.

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

End of vote: 2010-03-12



▪ **NWIP 11136 Sensory analysis -- Methodology -- General guidance for conducting hedonic tests with consumers in a controlled area**

This document describes approaches for measuring, within a controlled area, the liking of consumers for products.

It concerns tests based on collecting assessors' responses to questions, generally on paper or via a keyboard or a touch screen. Tests of a behavioural nature (such as recording quantities consumed ad libitum by the assessors) do not fall within the scope of this document.

The hedonic tests dealt with in this document can be used for:

- comparing a product with competitor products;
- optimising a product so that it obtains a high hedonic rating or is liked by a large number of consumers;
- helping to define a range of products to correspond to a particular consumer target population;
- helping to define a best-before date;
- assessing the impact of a product formulation change on the pleasure given by the product;
- studying the impact of sensory characteristics of a product on degree of liking, independently of the product's extrinsic characteristics such as brand, price or advertising;
- studying the effect of a commercial or presentation variable such as packaging.

The project is a new project being developed under the responsibility of ISO/TC 34/SC 12, **Sensory analysis**.

End of vote: 2010-05-16

▪ **NWIP Food Services GMP**

This Standard specifies the general requirements for good manufacturing practices of food for human consumption and intended for use in Food Services.

Those Services are aimed at the elaboration of food and the preparation of innocuous meals.

The requisites of hygiene in the primary production zone and of raw material gathering used in food services are not part of this Standard.

The scope of this Standard includes, among others, school and industry dining-rooms, hospitals, geriatric homes, prisons, hotels, restaurants, tea-rooms, catering services, supermarkets and retail food stores.

The project is a new project being developed under the responsibility of ISO/TC 34/SC 17 **Food Safety Management Systems**, with IRAM (Argentina) as project leader.

End of vote: 2010-06-30

- **ISO 8607;2003/Adm1** Artificial insemination of animals -- Frozen semen of breeding bulls - Enumeration of living aerobic microorganisms - Amendment 1

The project is a new project being developed under the responsibility of ISO/TC 34 **Food products**. It is a small amendment proposed by Japan to allow the use of micropipettes.

End of vote: 2010-09-23

- **ISO/DIS 14470**, Food irradiation -- Requirements for the development, validation and routine control of the ionizing radiation process used for the treatment of food

This International Standard specifies requirements for the development, validation and routine control of the ionizing radiation process used for the treatment of food and provides guidance for meeting the requirements.

NOTE 1: Requirements in this International Standard are consistent with those in Codex Alimentarius (CAC/RCP 19- 1979, Rev. 2-2003, and CODEX STAN 106-1983, Rev. 1-2003).

This International Standard covers irradiation processes using the radionuclides ⁶⁰Co or ¹³⁷Cs, electron beams or X-ray generators.

This International Standard does not specify a complete management system for the control of all stages of food production. However, elements of a quality management system that are the minimum necessary to control the food irradiation process are given.

NOTE 2: Attention is drawn to the standard for food safety management systems (ISO 22000) that provides requirements for any organization in the food chain.

This International Standard does not specify requirements for the primary production and/or harvesting, post harvest treatment, storage and shipment, and packaging for foods that are to be irradiated. Only those aspects of the food production directly related to the irradiation process that may affect the safety or quality of the irradiated food are addressed.

This International Standard does not specify requirements for occupational safety associated with the design and operation of irradiation facilities.



This International Standard does not cover measuring or inspection devices that utilize ionizing radiation. The application of this International Standard does not exempt compliance with current and applicable legislation.

This project is being developed under the responsibility of ISO/TC 34, **Food products, with IRAM (Argentina) as project leader.**

End of vote: 2010-08-06

- **ISO/DIS 6646** Rice - Determination of the potential milling yield from paddy and from husked rice

This International Standard specifies a laboratory method for the determination of the yield of husked rice obtained from paddy or parboiled paddy (*Oryza sativa* L.), and for the determination of the yield of milled head rice obtained from paddy or parboiled paddy, or from husked rice or husked parboiled rice.

This International Standard is only applicable to abrasive milling equipment.

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

End of vote: 2010-09-20

- **ISO/DIS 27871** Cheese and processed cheese -- Determination of the nitrogenous fractions

This standard describes a method for determining the nitrogenous fractions in cheeses and processed cheese.

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: 2010-06-29

- **ISO/DIS 15174** Milk and milk products -- Microbial coagulants -- Determination of total milk-clotting activity

This International Standard describes a method to compare the total milk-clotting activity of a microbial coagulant sample with the milk-clotting activity of an international microbial coagulant reference standard on a standard milk substrate prepared

with a calcium chloride solution of 0,5 g calcium chloride per litre (pH ≈ 6,5).

The total milk clotting activity of the microbial coagulant reference standard powder is labeled on the glass ampoules and/or stated on the provided certificate. Future preparations of microbial reference standards shall be set relative to the previous batch of the microbial reference standard. NOTE The total proteolytic (milk-clotting) activity of the microbial coagulant reference standard powder is checked every second year by an alternative method, for example on a synthetic hexapeptide substrate of NIZO1).

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: 2010-09-13

- **ISO/DIS 3632-2** Spices -- Saffron (*Crocus sativus* L.) -- Part 1: Specification

This part sets the test methods for dried saffron obtained from the *Crocus sativus* L. flower. It is applicable to saffron in both of the following forms:

- _ Filaments and cut filaments
- _ Powder.

This project is being developed under the responsibility of ISO/TC 34/ SC 7, **Spices and Spices, culinary herbs and condiments**

End of vote: 2010-07-02

- **ISO/DIS 11287** Green tea -- Definition and basic requirements

This International Standards 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 practices.

It also specifies the packing and marking requirements for green tea in containers.

It is not applicable to green tea subject to further processing such as decaffeination, further roasting etc.

This project is being developed under the responsibility of ISO/TC 34/ SC 8, **Tea**

End of vote: 2010-04-13



- **ISO/DIS 3720** 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. It also specifies the packing and marking requirements for black tea in containers. It is not applicable to scented or decaffeinated black tea.

This project is being developed under the responsibility of **ISO/TC 34/SC 8, Tea**
End of vote: 2010-06-15

- **ISO/DIS 3656** 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 Wave lengths of animal and vegetable fats and oils.

This project is being developed under the responsibility of ISO/TC 34/SC 11, **Animal and vegetable fats and oils**.
End of vote: 2010-06-15

- **ISO/DIS 3972**, Sensory analysis -- Methodology - Method of investigating sensitivity of taste

This international Standard describes a set of objective tests for familiarizing assessors with sensory analysis.

The test methods described can be useful

- a) to teach assessors to recognize tastes and to distinguish between them (see clause 8)
- b) to teach assessors to know and to differentiate amongst different types of threshold (see clause 9)
- c) to make assessors aware of their own sensitivity of taste, and
- d) to enable test supervisors to carry out a preliminary categorization of assessors.

The methods can also be used as a periodic monitor of the sensitivity of taste of assessors who are already members of sensory analysis panels.

This project is being developed under the responsibility of ISO/TC 34/ SC 12, **Sensory analysis**.
End of vote: 2010-07-23

ACTIVITIES WITHIN ISO/TC 34 and ISO

- **Second ISO/TC 34 plenary meeting**



ISO/TC 34 held its second meeting on April 28th and 29th 2010 in Rio de Janeiro. 36 delegates attended the meeting, representing 18 countries. This meeting was organized by ABNT (Brazil), co-secretariat of ISO/TC 34.

Among other ones, the following items were discussed:

- Adoption of EN standards on vitamins that are referenced in Codex;
- Withdrawal of ISO 15161 (Guidelines on the application of ISO 9001:2000 for the food and drink industry), based on the fact that this standard is not used, and in order to promote ISO 22000;
- Nutrition;
- How to involve more the developing countries in ISO/TC 34 works...

The following groups will be created:

- "Residues and contaminants": this group will start to work on pesticides;
- "Sampling statistics" (e.g.: sampling uncertainty);
- "Sustainability".

Mrs Maria Aparecida Martinelli, Coordinator of Brazilian Codex Committee, was invited to explain how Brazil was organized for the preparation of Codex meetings, with the aim of reinforcing the relationships between ISO and Codex.



▪ 4th CAG meeting



The Chairman Advisory Group of ISO/TC 34 held its fourth meeting on 27th of April to assist in order to prepare the TC 34 plenary the following days. This structure is important for strategic and critical issues, coordination, consistency, planning and steering of the ISO/TC 34 work. SC2, 4, 5, 6, 12, 14, 15, 16 and 17 attended the meeting.

▪ Codex Committee on Methods of Analysis and Sampling (CCMAS)



Marie-Noëlle Bourquin (ISO/CS), Sandrine Espeillac (ISO/TC 34 secretariat), Rinus von Schaik (ISO/TC 34/SC 5 secretariat)

CCMAS had its 31st meeting in Budapest on March 8th to 12th, 2010. 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:

- **Biotechnologies paper** (in relation with ISO/TC 34/SC 16 "Horizontal methods for molecular biomarker analysis"): after intensive discussions, the scope has been broadened and the new title is: *"Proposed draft guidelines on performance criteria and validation of methods for detection, identification and quantification of specific DNA sequences and specific proteins in foods"**
* for applications such as food derived from modern biotechnology, food authentication, food speciation and other purposes.

- **Measurement uncertainty** for the method, and **Measurement uncertainty** for sampling
- **Endorsement of methods** of analysis provisions in codex standards

- Milk and Milk Products: Many corrections to existing methods had been proposed by IDF/ISO in the Committee on Milk and Milk Products (CCMMP) and had been accepted.

- Methods for Dietary: No ISO methods were concerned.

- Methods of analysis for Natural mineral waters. It is to be noted that it is the first time that the "criteria approach" is applied in CCMAS. Most of the proposed methods were ISO methods. Those ISO methods are not developed by ISO/TC 34 but by ISO/TC 147 "Water Quality". It is to be noted that it was the first time that the criteria approach was applied.

▪ 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 22nd meeting in Budapest on 5 March 2010, before the CCMAS meeting. The following items were discussed:

- the different points of the CCAM agenda;
- the IAM Paper on Proprietary Methods;
- the criteria approach and the HorRat values.



NOMINATIONS

- The SC 3 secretariat (Fruit and vegetable products) is allocated to TSE (Turkey), with Dr. Servet Atayeter as secretary. TSE already holds SC 14 (Fresh, dry and dried fruits and vegetables).

MEETING CALENDAR

ISO/TC 34/SC 4 (Paris, May 2010)
ISO/TC 34/SC 5 (Canada, May 2010)
ISO/TC 34/SC 7 (Iran, May 2010)
ISO/TC 34/SC 9 (Buenos Aires, June 2010)
ISO/TC 34/SC 12 (Delft, July 2010)
ISO/TC 34/SC 17 (Copenhagen, Septemb. 2010)
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, Sept. 2010)
ISO/TC 34/WG 13 (autumn 2010)

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

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