

First edition
2007-12-15

AMENDMENT 1
2012-07-15

**Cheese, cheese rind and processed
cheese — Determination of natamycin
content —**

Part 1:
**Molecular absorption spectrometric
method for cheese rind**

AMENDMENT 1

*Fromage, croûte de fromage et fromages fondus — Détermination de la
teneur en natamycine —*

*Partie 1: Méthode par spectrométrie d'absorption moléculaire pour
croûte de fromage*

AMENDEMENT 1



Reference numbers
ISO 9233-1:2007/Amd.1:2012(E)
IDF 140-1:2007(E)

© ISO and IDF 2012



COPYRIGHT PROTECTED DOCUMENT

© ISO and IDF 2012

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
Silver Building • Boulevard Auguste Reyers 70/B • 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

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.

Amendment 1 to ISO 9233-1|IDF 140-1:2007 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.

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.

The main task of Standing Committees is to prepare International Standards. Draft International Standards adopted by the Standing Committees are circulated to the National Committees for endorsement prior to publication as an International Standard. Publication as an International Standard requires approval by at least 50 % of 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.

Amendment 1 to ISO 9233-1|IDF 140-1:2007 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.

Amendment 1 to ISO 9233-1|IDF 140-1:2007 was prepared by a project group of the Standing Committee on *Analytical methods for additives and contaminants* under the aegis of its project leader, Mr. J. Kerkhof (NL).

.....

Cheese, cheese rind and processed cheese — Determination of natamycin content —

Part 1: Molecular absorption spectrometric method for cheese rind

AMENDMENT 1

Page 1, 2.3

Delete “of thickness 5 mm” so that the entry reads

2.3

cheese rind

outer layer of the cheese, excluding the coating layer, if present

Page 3, 7.1, first paragraph

Insert “excluding coating layer if present” at the end and add a Note so that the revised text reads

If necessary, cut the test sample into sectors or smaller portions so that the width of the cheese rind is not more than about 30 mm. Using the slicer (5.2), remove the whole rind from all obtained sectors or portions by slicing off a maximum thickness of 5 mm excluding coating layer if present.

NOTE This part of ISO 9233 can also be used for analysis of cheese rind plus coating layer.

ISO 9233-1:2007/Amd.1:2012(E)
IDF 140-1:2007(E)

ICS 67.100.30

Price based on 1 page