
**Milk and milk products — Determination
of organochlorine pesticides and
polychlorobiphenyls — Method using
capillary gas-liquid chromatography with
electron-capture detection**

*Lait et produits laitiers — Dosage des pesticides organochlorés et des
polychlorobiphényles — Méthode par chromatographie capillaire en
phase gazeuse-liquide avec détection à capture d'électrons*



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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
Diamant Building • Boulevard Auguste Reyers 80 • 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

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