

INTERNATIONAL
STANDARD

ISO
9231

IDF
139

First edition
2008-07-15

**Milk and milk products — Determination
of the benzoic and sorbic acid contents**

*Lait et produits laitiers — Détermination de la teneur en acide
benzoïque et en acide sorbique*



Reference numbers
ISO 9231:2008(E)
IDF 139:2008(E)

© ISO and IDF 2008

PDF disclaimer

This PDF file may contain embedded typefaces. In accordance with Adobe's licensing policy, this file may be printed or viewed but shall not be edited unless the typefaces which are embedded are licensed to and installed on the computer performing the editing. In downloading this file, parties accept therein the responsibility of not infringing Adobe's licensing policy. Neither the ISO Central Secretariat nor the IDF accepts any liability in this area.

Adobe is a trademark of Adobe Systems Incorporated.

Details of the software products used to create this PDF file can be found in the General Info relative to the file; the PDF-creation parameters were optimized for printing. Every care has been taken to ensure that the file is suitable for use by ISO member bodies and IDF national committees. In the unlikely event that a problem relating to it is found, please inform the ISO Central Secretariat at the address given below.



COPYRIGHT PROTECTED DOCUMENT

© ISO and IDF 2008

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
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

Published in Switzerland

Contents	Page
Foreword.....	iv
Foreword.....	v
1 Scope	1
2 Normative references	1
3 Terms and definitions.....	1
4 Principle	1
5 Reagents	1
6 Apparatus	3
7 Sampling	3
8 Preparation of test sample.....	3
8.1 Yogurt and other fermented milks	3
8.2 Other milk products	4
9 Procedure	4
9.1 Precipitation of fats and proteins and clarification.....	4
9.2 High-performance liquid chromatography (HPLC)	4
10 Calculation and expression of results.....	5
10.1 Calculation.....	5
10.2 Expression of results	5
11 Precision	5
11.1 Interlaboratory testing.....	5
11.2 Repeatability.....	5
11.3 Reproducibility.....	5
12 Test report	5
Annex A (informative) Interlaboratory trials	7
Bibliography	9