
**Skimmed milk, whey and buttermilk —
Determination of fat content —
Gravimetric method (Reference method)**

*Lait écrémé, sérum et babeurre — Détermination de la teneur en
matière grasse — Méthode gravimétrique (Méthode de référence)*



Reference numbers
ISO 7208:2008(E)
IDF 22:2008(E)

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Published in Switzerland

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