
**Milk products — Determination of the
acidification activity of dairy cultures by
continuous pH measurement (CpH)**

*Produits laitiers — Détermination de l'activité acidifiante des cultures
laitières par mesurage continu de pH (CpH)*



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Contents

Page

Foreword	iv
Foreword	v
1 Scope	1
2 Normative references	1
3 Terms and definitions	1
4 Principle.....	2
5 Diluents, culture media and reagents	2
6 Apparatus	4
7 Sampling.....	5
8 Preparation	5
8.1 Milk preparation	5
8.2 Cleaning and calibration of pH electrodes	5
8.3 Protein and fat cleaning of the electrode.....	6
8.4 Stabilization and storage of the pH electrode	6
8.5 Calibration of the pH electrode	6
8.6 Disinfection of the pH electrode with ethanol	6
8.7 Decontamination of the pH electrode by heat treatment	6
9 Procedure	6
9.1 Frozen cultures.....	6
9.2 Freeze-dried products.....	8
9.3 Termination of the analysis	9
10 Precision.....	10
10.1 Interlaboratory test.....	10
10.2 Repeatability	10
10.3 Reproducibility	10
11 Test report.....	11
Annex A (informative) Interlaboratory test — A CpH ring trial.....	12
Bibliography.....	13