
**Yogurt — Determination of total solids
content (Reference method)**

*Yaourt — Détermination de la teneur totale en matières solides
(Méthode de référence)*



Reference numbers
ISO 13580:2005(E)
IDF 151:2005(E)

© ISO and IDF 2005

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.

© ISO and IDF 2005

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
1 Scope	1
2 Normative references	1
3 Terms and definitions	1
4 Principle	1
5 Reagents	1
6 Apparatus	2
7 Sampling	2
8 Preparation of test sample	2
8.1 Natural yogurt and flavoured, sweetened yogurt	2
8.2 Fruit yogurt	2
9 Procedure	3
9.1 Preparation of the dish	3
9.2 Test portion	3
9.3 Determination of total solids content	3
9.4 Determination of lactic acid content	3
10 Calculation and expression of results	4
10.1 Calculation	4
10.2 Expression of results	4
11 Precision	4
11.1 Interlaboratory test	4
11.2 Repeatability	4
11.3 Reproducibility	4
12 Test report	5
Annex A (informative) Interlaboratory test	6
Bibliography	7