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# Liquid milk — Determination of acidsoluble $\beta$ -lactoglobulin content — Reverse-phase HPLC method

Lait liquide — Détermination de la teneur en  $\beta$ -lactoglobuline soluble dans l'acide — Méthode par chromatographie liquide haute performance en phase inverse



Reference numbers ISO 13875:2005(E) IDF 178:2005(E)

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## Foreword

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ISO 13875 IDF 178 was prepared by Technical Committee ISO/TC 34, *Food products*, Subcommittee SC 5, *Milk and milk products*, and the International Dairy Federation (IDF), in collaboration with AOAC International. It is being published jointly by ISO and IDF and separately by AOAC International.

### Foreword

**IDF (the International Dairy Federation)** is a worldwide federation of the dairy sector with a National Committee in every member country. Every National Committee has the right to be represented on the IDF Standing Committees carrying out the technical work. IDF collaborates with ISO and AOAC International in the development of standard methods of analysis and sampling for milk and milk products.

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