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Cheese and processed cheese products, caseins and caseinates — Determination of fat content — Gravimetric method

*Fromages et fromages fondus, caséines et caséinates —
Détermination de la teneur en matière grasse — Méthode
gravimétrique*



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Forewords

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This document 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 the European Committee for Standardization (CEN) Technical Committee CEN/TC 302, *Milk and milk products - Methods of sampling and analysis*, in accordance with the Agreement on technical cooperation between ISO and CEN (Vienna Agreement). It is being published jointly by ISO and IDF.

This first edition cancels and replaces ISO 1735 | IDF 5:2004 and ISO 5543 | IDF 127:2004, which have been merged and technically revised.

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ISO and IDF collaborate closely on all matters of standardization relating to methods of analysis and sampling for milk and milk products. Since 2001, ISO and IDF jointly publish their International Standards using the logos and reference numbers of both organizations.

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This document was prepared by the IDF *Standing Committee on Analytical Methods for Composition* and ISO Technical Committee ISO/TC 34, *Food products*, Subcommittee SC 5, *Milk and milk products*, in collaboration with the European Committee for Standardization (CEN) Technical Committee CEN/TC 302, *Milk and milk products - Methods of sampling and analysis*, in accordance with the Agreement on technical cooperation between ISO and CEN (Vienna Agreement). It is being published jointly by ISO and IDF.

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