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Caseins and caseinates — Determination of contents of scorched particles and of extraneous matter

Caséines et caséinates — Détermination de la teneur en particules brûlées et en matières exogènes

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Foreword

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ISO 5739 IDF 107 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.

This edition of ISO 5739 IDF 107 cancels and replaces the first edition of ISO 5739:1983, which has been technically revised.

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.

Draft International Standards adopted by the Action Teams and Standing Committees are circulated to the National Committees for voting. Publication as an International Standard requires approval by at least 50 % of the National Committees casting a vote.

ISO 5739 IDF 107 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.

All work was carried out by the Joint ISO/IDF/AOAC Action Team, *Physical properties of dried milk products*, of the Standing Committee on *Minor components and characterization of physical properties*, under the aegis of its project leader, Mr. J. de Vilder (BE).

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Introduction

The method is derived from procedures developed by the United States Department of Agriculture (USDA) for the determination of scorched particles in dried milk.