

STANDARDS AUSTRALIA

RECONFIRMATION

OF

AS 2300.8.4—2004

**Methods of chemical and physical testing for the dairying industry
Method 8.4: Anhydrous milk fat—Determination of free fatty acid**

RECONFIRMATION NOTICE

Technical Committee FT-024 has reviewed the content of this publication and in accordance with Standards Australia procedures for reconfirmation, it has been determined that the publication is still valid and does not require change.

Certain documents referenced in the publication may have been amended since the original date of publication. Users are advised to ensure that they are using the latest versions of such documents as appropriate, unless advised otherwise in this Reconfirmation Notice.

Approved for reconfirmation in accordance with Standards Australia procedures for reconfirmation on 10 October 2019.

The following are represented on Technical Committee FT-024:

Australian Institute of Food Science and Technology
Consumers Federation of Australia
CSIRO
Meat and Livestock Australia
National Association of Testing Authorities Australia
National Measurement Institute
NSW Food Authority
Royal Australian Chemical Institute

NOTES

Methods of chemical and physical testing for the dairying industry

Method 8.4: Anhydrous milk fat—Determination of free fatty acid

PREFACE

This Standard was prepared by the Joint Standards Australia/Standards New Zealand Committee FT-010, Chemical Analysis of Dairy Products, to supersede AS 2300.8.4—1983, *Methods of chemical and physical testing for the dairying industry—Part 8.4: Anhydrous milk fat—Determination of free fatty acid*.

This Standard was prepared by the Australian members of the Joint Standards Australia/Standards New Zealand Committee FT-010. After consultation with stakeholders in both countries, Standards Australia and Standards New Zealand decided to develop this Standard as an Australian Standard rather than an Australian/New Zealand Standard.

This edition confirms the method without technical change but updates referenced documents and reflects current editorial style.

METHOD

1 SCOPE

This Standard sets out a method for the determination of the free fatty acid content of anhydrous milk fat.

2 REFERENCED DOCUMENTS

The following document is referred to in this Standard.

AS
2300 Methods of chemical and physical testing for the dairying industry
2300.8.1 Part 8.1: Anhydrous milk fat—General requirements

3 PRINCIPLE

The fat is dissolved in ethanol and titrated with dilute alkali solution. The percentage by mass of free fatty acid is calculated as oleic acid.