STANDARDS AUSTRALIA

RECONFIRMATION

OF
AS 2300.7.2—1991
Methods of chemical and physical testing for the dairying industry
Method 7.2: Butter—Determination of fat and curd

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

AS 2300.7.2—1991
Reconfirmed 2019

Australian Standard®

Methods of chemical and physical testing for the dairying industry

Method 7.2: Butter—Determination of fat and curd

PREFACE

This Standard was prepared by the Standards Australia Committee on Chemical Analysis of Dairy Products to supersede corresponding methods given in AS 1739—1975, *Analysis of butter*.

METHOD

1 SCOPE This Standard sets out methods for the determination of fat and curd in butter. The methods are also applicable to products comprising a blend of butter and edible oils that have a similar fat content to that of butter.

2 REFERENCED DOCUMENTS The following documents are referred to in this Standard:

AS
2300 Methods of chemical and physical testing for the dairying industry
2300.1.1 Butter—General methods and principles—Determination of total solids and moisture
2300.7.1 Butter—General information and preparation of samples
2300.7.3 Butter—Determination of salt

ISO
4793 Laboratory sintered (fritted) filters—Porosity grading, classification and designation

3 DEFINITION For the purpose of this Standard, the definition below applies.

Curd content—the residue in the butter apart from fat, moisture and salt.

4 PRINCIPLE The residue from the moisture determination is extracted with light petroleum which dissolves the fat. The decrease in mass is expressed as a percentage of the original mass of the test portion before drying, and reported as the fat content. The curd content is derived by calculation.

5 REAGENTS

5.1 Light petroleum—boiling within the range 40°C to 60°C.

5.2 Freshly distilled water—or water of equivalent purity.

6 APPARATUS

6.1 Sintered glass crucibles—complying with ISO 4793 grade P 40 or P 100.

6.2 Buchner flask and suitable vacuum filtration apparatus—for use with the sintered glass crucibles (6.1).

6.3 Drying oven—electrically heated, with natural or mechanically assisted convection; set at 102 ±2°C.

7 PROCEDURE The procedure shall be as follows:

(a) Determine the moisture content of the sample by the method described in AS 2300.1.1.

(b) Dry the sintered glass crucible in the drying oven until the change in mass, as determined and recorded in successive weighings, does not exceed 0.001 g.