

STANDARDS AUSTRALIA

RECONFIRMATION

OF

AS 2300.5.1—1991

**Methods of chemical and physical testing for the dairying industry
Method 5.1: Condensed milk—General information and preparation of samples**

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

Australian Standard®

Methods of chemical and physical testing for the dairying industry**Method 5.1: Condensed milk—General information and preparation of samples**

PREFACE

This Standard was prepared by the Standards Australia Committee on Chemical Analysis of Dairy Products to supersede corresponding information previously given in AS N48—1965, *Methods for the chemical analysis of condensed milk*.

METHOD

1 SCOPE This Standard provides general information on standard methods for the analysis of condensed milk and sets out methods for preparing samples for testing.

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

AS	
1166	Methods for sampling milk and milk products
2300	Methods of chemical and physical testing for the dairying industry
2300.1.1	General methods and principles—Determination of total solids and moisture
2300.1.2.1	General methods and principles—Determination of nitrogen—Reference Kjeldahl method
2300.1.3	General methods and principles—Determination of fat—Gravimetric method
2300.1.5	General methods and principles—Determination of ash
2300.5.2	Condensed milk—Determination of sucrose—Polarimetric method
2300.5.3	Condensed milk—Determination of total milk solids

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

Condensed milk—full cream or skimmed milk which has been concentrated by the removal of part of its water content, with or without added sugar. It includes evaporated milk but not dried milk or milk powder.

4 METHODS OF ANALYSIS The following methods of analysis of condensed milk are set out in the AS 2300 method sheets referred to.

- (a) *Total solids* See AS 2300.1.1.
- (b) *Nitrogen (protein)* See AS 2300.1.2.1.
NOTE: A factor of 6.38 is used to calculate protein.
- (c) *Fat* See AS 2300.1.3, Rose-Gottlieb method.
- (d) *Ash* See AS 2300.1.5.
- (e) *Determination of sucrose in sweetened condensed milk* See AS 2300.5.2.
- (d) *Determination of total milk solids in sweetened condensed milk* See AS 2300.5.3.

5 LABORATORY SAMPLES It is assumed that, where applicable, the laboratory samples have been taken, transported to the laboratory, and stored in accordance with the requirements of AS 1166. Samples of bulk sweetened condensed milk shall be at least 200 mL, sealed in a suitable container. Samples of retail packs shall consist of intact, unopened containers.