

STANDARDS AUSTRALIA

RECONFIRMATION

OF

AS 2300.4.1—1994

**Methods of chemical and physical testing for dairying industry
Method 4.1: Dried milk and dried milk products—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 4.1: Dried milk and dried milk products—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 given in AS 1629—1974, *Methods for the analysis of dried milk and whey*.

METHOD

1 SCOPE This Standard provides general information on standard methods for the analysis of dried milk and whey.

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

AS

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| 1166 | Milk and milk products—Methods of sampling |
| 2300 | Methods of chemical and physical testing for the dairying industry |
| 2300.1.1 | Method 1.1: General methods and principles—Determination of total solids and moisture |
| 2300.1.2.1 | Method 1.2.1: General methods and principles—Determination of nitrogen—Reference Kjeldahl method |
| 2300.1.3 | Method 1.3: General methods and principles—Determination of fat—Gravimetric method |
| 2300.1.5 | Method 1.5: General methods and principles—Determination of ash |
| 2300.1.6 | Method 1.6: General methods and principles—Determination of pH |
| 2300.1.10 | Method 1.10: General methods and principles—Determination of phosphatase activity |
| 2300.4.2 | Method 4.2: Dried milk and dried milk products—Sensory examination |
| 2300.4.3 | Method 4.3: Dried milk and dried milk products—Determination of bulk density of dried milk |
| 2300.4.4 | Method 4.4: Dried milk and dried milk products—Determination of insolubility index |
| 2300.4.5 | Method 4.5: Dried milk and dried milk products—Determination of scorched particles and extraneous matter |
| 2300.4.6 | Method 4.6: Dried milk and dried milk products—Determination of dispersibility and wettability of instant dried milk |