

AS 2093—1977
together with AS 2093P—1977

Australian Standard[®]

**SALT FOR USE
IN THE MANUFACTURE
OF DAIRY PRODUCTS**

The following scientific, industrial and governmental organizations and departments were officially represented on the committee entrusted with the preparation of this standard:

Associated Chambers of Manufactures of Australia
Australian Dairy Corporation
Australian Department of Health
Australian Department of Science
Australian Institute of Food Science and Technology
Australian Society of Dairy Technology Inc.
Council of Australian Food Technology Associations Inc.
CSIRO, Division of Food Research
Departments of Agriculture
Departments of Primary Industry

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IN THE MANUFACTURE
OF DAIRY PRODUCTS**

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PREFACE

This standard was prepared by the Association's Committee on Salt for Food Manufacture which was set up following a request from the dairying sectors of the Australian Department of Primary Industry and the State Departments of Agriculture.

The standard specifies general requirements, and limits of impurities for salt and, in addition, requirements for fineness of grain size according to intended use.

Appendices give methods for testing salt for compliance with the standard. In this respect, it is appreciated that more sophisticated instrumental methods are available and may be used instead of the prescribed methods employing Nessler cylinders for determining the optical density of colour complexes. Included with the standard is AS 2093P which provides a reference standard for assessing the matter insoluble in water by the filter pad method.

For the purposes of the standard, the sample submitted to the laboratory is assumed to be representative of the bulk of the subject material.

This standard makes reference to the following Australian and British standards:

AS 1152 Test Sieves

AS 1199 Sampling Procedures and Tables for Inspection by Attributes

AS 1399 Guide to AS 1199, Sampling Procedures and Tables for Inspection by Attributes

AS 1433 Paint Colours for Building Purposes

BS 612 Nessler Cylinders

BS 1752 Laboratory Sintered or Fritted Filters

BS 1796 Method for Test Sieving

BS 3978 Water for Laboratory Use

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STANDARDS ASSOCIATION OF AUSTRALIA

Australian Standard Specification

for

SALT FOR USE IN THE MANUFACTURE OF
DAIRY PRODUCTS

1 SCOPE. This specification applies to dried salt, as received from the supplier, which has been produced by either the vacuum or the solar evaporation method and is intended for use in the manufacture of dairy products, with particular application to butter and cheese manufacture.

2 CLASSIFICATION. The salt shall be classified, according to grain size, as suitable for—

- (a) continuous buttermaking;
- (b) automatic cheese salting;
- (c) batch butter churning;
- (d) salt for other purposes.

3 DESCRIPTION. The salt shall consist of crystalline sodium chloride. Any caking which is apparent shall be easily broken up so that the material becomes free-flowing. It may contain potassium ferrocyanide as an anti-caking additive.

4 SAMPLING. The salt shall be sampled in accordance with the requirements of Appendix A.

5 REAGENTS. All reagents shall be of a recognized analytical quality.

Wherever water is specified, water conforming to BS 3978* shall be used.

6 PHYSICAL REQUIREMENTS.

6.1 Colour. The salt shall be bright white, without tint of colour, and shall produce a colourless solution when dissolved in water at a concentration of 10 percent by mass.

6.2 Odour and Taste. The salt shall be odourless. It shall have a characteristic salt taste, without bitterness, sourness, sweetness, or other uncharacteristic flavour.

6.3 Moisture. When the moisture content is determined by the method described in Appendix B, the loss in mass of the salt shall not exceed 0.2 per cent.

* BS 3978, Water for Laboratory Use.