

STANDARDS AUSTRALIA

RECONFIRMATION

OF

AS 2300.8.1—2004

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

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

Part 8.1: Anhydrous milk fat—General requirements

PREFACE

This Standard was prepared by the Joint Standards Australia/Standards New Zealand Committee FT-010, Chemical Analysis of Dairy Products to supersede AS 2300.8.1—1983, *Methods of chemical and physical testing for the dairying industry—Part 8.1: Anhydrous milk fat—Scope and general requirements*.

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.

After a periodic review, the Committee recommended a new edition. This edition confirms the standard without technical change but updates the referenced documents and reflects the current editorial style.

AS 2300.8.3—1983, *Methods of chemical and physical testing for the dairying industry*, Method 8.3: *Anhydrous milk fat—Determination of non-fat residues and estimation of fat* and AS 2300.8.5—1983, *Methods of chemical and physical testing for the dairying industry*, Method 8.5: *Anhydrous milk fat—Refractive index* are being withdrawn, as these two Standards are no longer required and used. As such, references made to those two parts have been deleted.

METHOD

1 SCOPE

This Standard sets out general requirements applicable to the chemical analysis of anhydrous milk fat.

Methods of testing in the AS 2300.8 series are given for determination of the following:

- (a) Moisture (AS 2300.8.2)
- (b) Free fatty acid (AS 2300.8.4)
- (c) Peroxide value (AS 2300.8.6)