STANDARDS AUSTRALIA

RECONFIRMATION

OF
AS 2300.4.8—1994
Methods of chemical and physical testing for the dairying industry
Method 4.8: Dried milk and dried milk products—Determination of undenatured whey protein nitrogen (UDWPN) in dried skim milk

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 2300.4.8—1994
Reconfirmed 2019

Australian Standard®

Methods of chemical and physical testing for the dairying industry

Method 4.8: Dried milk and dried milk products—Determination of undenatured whey protein nitrogen (UDWPN) in dried skim milk

PREFACE

This Standard was prepared by the Standards Australia Committee on Chemical Analysis of Dairy Products to supersede a turbidimetric method given in AS 1629—1974, *Methods for the analysis of dried milk and whey*.

METHOD

1 SCOPE This Standard sets out a method for the determination of the undenatured whey protein nitrogen (UDWPN) content of dried skim milk.

NOTE: The dye-binding method given is suitable for the testing of a large number of samples. If the number of samples is small, the UDWPN content may be determined directly by the Kjeldahl method described in Appendix A.

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

AS

2164	One-mark volumetric flasks
2166	One-mark pipettes
2167	Straight pipettes
2300	Methods of chemical and physical testing for the dairying industry
2300.1.2.1	Method 1.2.1: General methods and principles—Determination of nitrogen—Reference Kjeldahl method
2300.1.6	Method 1.6: General methods and principles—Determination of pH
2300.4.1	Method 4.1: Dried milk and dried milk products—General information and preparation of samples

3 PRINCIPLE Casein and denatured whey protein are precipitated from the reconstituted dried skim milk by saturation with sodium chloride and the precipitate removed by filtration. The undenatured whey proteins are then precipitated from the filtrate by reaction with a standardized solution of amido black dye. After centrifugation the excess dye in the supernatant liquor is measured spectrophotometrically and the UDWPN content is calculated from a standard curve.

4 REAGENTS (See also Appendix A)

4.1 General Only reagents of recognized analytical reagent grade and freshly distilled water or water of equivalent purity shall be used.