

STANDARDS AUSTRALIA

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**RECONFIRMATION**

**OF**

**AS 2300.2.1—1996**

**Methods of chemical and physical testing for dairying industry  
Method 2.1: Liquid milks—Method for determining the efficiency of  
homogenization of milk**

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**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 22 November 2016.

The following are represented on Technical Committee FT-024:

Australian Chamber of Commerce and Industry  
Australian Institute of Food Science and Technology  
Meat and Livestock Australia  
National Association of Testing Authorities Australia  
National Measurement Institute

## NOTES

# Australian Standard®

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## Methods of chemical and physical testing for the dairying industry

### Method 2.1: Liquid milks—Method for determining the efficiency of homogenization of milk

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#### PREFACE

This Standard was prepared by the Standards Australia Committee on Chemical Analysis of Dairy Products. After a periodic review, the Committee agreed that this methodology has not undergone any major technical changes and recommended a new edition. This edition supersedes AS 2300.2.1—1980.

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#### METHOD

**1 SCOPE** This Standard sets out a method for determining the efficiency of homogenization of milk.

**2 APPLICATION** The method is applicable to both unflavoured and flavoured, homogenized milk.

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

AS

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|------------|---|
| 1166       | Milk and milk products—Methods of sampling  |
| 2242.1.1   | Instrumental methods for analysis of milk and milk products, Part 1: Determination of fat in whole milk, Section 1: Turbidimetric methods |
| 2300       | Methods of chemical and physical testing for the dairying industry  |
| 2300.1     | Part 1: General methods and principles  |
| 2300.1.3   | Method 1.3: Determination of fat—Gravimetric method   |
| 2300.1.4.2 | Method 1.4.2: Determination of fat content of milk and liquid dairy products by the Babcock method—Methodology                            |
| 2300.1.8.2 | Method 1.8.2: Assessment of instrumental methods—Infrared spectrometric analysis of milk  |

**4 PRINCIPLE** The stability of the emulsion resulting from homogenization is determined by holding the sample in an undisturbed state, under refrigeration, for a specific period. The top 10% of the sample is separated from the remainder and the fat percentage determined on each portion. A comparison of the test results is used to express the efficiency of homogenization as an index. The lower the index, the greater the efficiency of homogenization.