STANDARDS AUSTRALIA

RECONFIRMATION

OF
AS 2300.10.5—1991
Methods of chemical and physical testing for dairying industry
Method 10.5: Caseins, caseinates and coprecipitates—Determination of particle-size distribution in caseins

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

AS 2300.10.5—1991
Reconfirmed 2016

Australian Standard®

Methods of chemical and physical testing for the dairying industry

Method 10.5: Caseins, caseinates and coprecipitates—Determination of particle-size distribution in caseins

PREFACE

This Standard was prepared by the Standards Australia Committee on Chemical Analysis of Dairy Products to supersede the corresponding method given in AS N60—1970, *Methods for the sampling and analysis of acid and rennet casein.*

METHOD

1 SCOPE This Standard sets out a procedure for determining the particle-size distribution in caseins.

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

AS
1152 Test sieves

2300 Methods of chemical and physical testing for the dairying industry
2300.10.1 Caseins, caseinates and coprecipitates — General information and preparation of samples

3 APPARATUS

3.1 Test sieves — complying with AS 1152, of nominal aperture size 500 μm, 355 μm, 250 μm and 150 μm.

3.2 Sieve-shaking machine — optional

4 SAMPLES

4.1 Laboratory samples See AS 2300.10.1.

4.2 Test sample The test is carried out on the laboratory sample without further preparation.

5 PROCEDURE The procedure shall be as follows:

(a) Fit together, in the following order from top to bottom, the 500 μm, 355 μm, 250 μm and 150 μm test sieves and a base receiver.

(b) Transfer 100 g of the casein to the 500 μm sieve.

(c) Either

  (i) place the lid in position and sieve for 10 min using a sieve-shaking machine; or

  (ii) slide the nest of sieves over the bench top in a to-and-fro movement of approximately 120 movements per minute for 5 min, administering a gentle bump each 30 s to dislodge particles.

(d) Weigh the material retained on each sieve and that in the base receiver and record, in grams, according to the ranges given in Table 1.

NOTE: The efficiency of sieving may be checked by sieving each fraction for a further 2 min. The amount passing through during the additional shaking period should not exceed 0.2 percent of the original mass of the fraction.