STANDARDS AUSTRALIA

# RECONFIRMATION

# OF
# AS 2300.8.6—2004
# Methods of chemical and physical testing for the dairying industry
# Method 8.6: Anhydrous milk fat—Determination of peroxide value

## 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 2300.8.6—2004
Reconfirmed 2019

Australian Standard™



# Methods of chemical and physical testing for the dairying industry

# Method 8.6: Anhydrous milk fat—Determination of peroxide value

## PREFACE

This Standard was prepared by the Joint Standards Australia/Standards New Zealand Committee FT-010, Chemical Analysis of Dairy Products, to supersede AS 2300.8.6—1983, *Methods of chemical and physical testing for the dairying industry*—Part 8.6: *Anhydrous milk fat—Determination of peroxide value*.

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.

The Committee considered ISO 3976:1977, *Anhydrous milk fat—Determination of peroxide value (Reference method)* for adoption. It was highlighted that the apparatus specified for the method is not used in Australia and the calibration curves are different to the Australian method. The ISO approach is not used in Australia as such laboratories cannot comply with the ISO Standard. Due to the above reasons, the Committee did not recommend the adoption of the ISO Standard as the Australian Standard. Therefore, it was recommended to re-issue the Australian Standard without any modification.

## METHOD

### 1 SCOPE

This Standard sets out a method for the determination of the peroxide value of anhydrous milk fat.

### 2 APPLICATION

The method is applicable to anhydrous milk fat having a peroxide value not in excess of 1.0 milligram-equivalents of oxygen per kilogram.

### 3 REFERENCED DOCUMENTS

The following document is referred to in this Standard:

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| AS | | |
| 2300 | Methods of chemical and physical testing for the dairying industry | |
| 2300.8.1 | Part 8.1: | Anhydrous milk fat—General requirements |



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