

STANDARDS AUSTRALIA

RECONFIRMATION

OF

AS 2300.4.9—1994

**Methods of chemical and physical testing for dairying industry
Method 4.9: Dried milk and dried milk products—Determination of lactose—
Enzymatic method**

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®

Methods of chemical and physical testing for the dairying industry

Method 4.9: Dried milk and dried milk products—Determination of lactose—Enzymatic method

PREFACE

This Standard was prepared by the Standards Australia Committee on Chemical Analysis of Dairy Products.

The method is identical to International Dairy Federation Provisional Standard IDF 79A:1989, *Dried milk and dried ice-mixes—Determination of lactose content—Enzymatic method*.

METHOD

1 SCOPE This Standard sets out two methods using enzymatic techniques for the determination of lactose in dried milk and dried milk products, as follows:

Method A—utilizes the glucose moiety of the lactose.

Method B—utilizes the galactose moiety of the lactose.

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

2300.1.6 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

IDF

135 Milk and milk products—Precision characteristics of analytical methods—Outline of collaborative study procedure

3 DEFINITION For the purpose of this Standard, the following definition applies:

3.1 Lactose content—the percentage by mass of the substances determined by the procedures described in this Standard and expressed as lactose monohydrate.