Australian Standard®

Methods of chemical and physical testing for the dairying industry

Method 9: Analysis of ice-cream and frozen milk products

PREFACE

This Standard was prepared by the Standards Australia Committee on Chemical Analysis of Dairy Products to supersede AS N72—1970, *Methods for the chemical analysis of ice cream and frozen milk products.* These methods apply to a wider range of products than did those of AS N72.

METHOD

1 SCOPE This Standard sets out methods for the analysis of ice-cream, frozen confections, ice confections, milk ices, and liquid ice confections.

NOTES:

1. Liquid ice confections are frequently referred to as soft-serve mixes or thick shake mixes.
2. The analytical results from these methods are reported relative to the 'melt' obtained from preparing the test sample, i.e. the results apply to the frozen product as the melt and not to the product as a whole.

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

AS
1152 Test sieves

1166 Methods of sampling milk and milk products

2300 Methods of chemical and physical testing for the dairying industry
- Method 1.1 General methods and principles—Determination of total solids and moisture
- Method 1.2.1 General methods and principles—Determination of nitrogen—Reference Kjeldahl method
- Method 1.3 General methods and principles—Determination of fat—Gravimetric method
- Method 1.5 General methods and principles—Determination of ash
- Method 1.9 General methods and principles—Determination of sucrose and glucose—Enzymatic method

3 SAMPLING It is assumed that the laboratory sample has been taken, transported to the laboratory, and stored in accordance with the requirements of AS 1166.

With frozen milk products in small packages, complete units in their original wrapping should be sampled.

With frozen milk products in bulk or large packages, 30 g to 50 g portions should be taken from several different locations and combined in wide-necked bottles with screw caps.

The laboratory samples shall be maintained in the frozen state before analysis. If the analysis is not carried out immediately, the samples should be kept at a temperature not higher than –15°C.