

STANDARDS AUSTRALIA

RECONFIRMATION

OF

AS 2300.8.2—2004

Methods of chemical and physical testing for the dairying industry

Method 8.2: Anhydrous milk fat—Determination of moisture—

Karl Fischer 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 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

Australian Standard™

AS 2300.8.2

Methods of chemical and physical testing for the dairying industry

Method 8.2: Anhydrous milk fat—Determination of moisture—Karl Fischer method

PREFACE

This Standard was prepared by the Joint Standards Australia/Standards New Zealand Committee FT-010, Chemical Analysis of Dairy Products to supersede AS 2300.8.2—1983, *Methods of chemical and physical testing for the dairying industry—Part 8.2: Anhydrous milk fat—Determination of moisture—Karl Fischer method*.

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.

After a periodic review, the Committee recommended a new edition. This edition confirms the method without technical change but updates the referenced documents and reflects the current editorial style.

METHOD

1 SCOPE

This Standard sets out a method for the determination of the moisture content of anhydrous milk fat based on a method developed by Karl Fischer.

2 APPLICATION

The method is applicable to anhydrous milk fat with a moisture content not exceeding 1 percent by mass.

3 REFERENCED DOCUMENT

The following document is referred to in this Standard:

AS	
2300	Methods of chemical and physical testing for the dairying industry
2300.8.1	Part 8.1: Anhydrous milk fat—General requirements
BS	
2511	Methods for the determination of water (Karl Fischer method)