

STANDARDS AUSTRALIA

RECONFIRMATION

OF

AS 2300.7.1—1991

**Methods of chemical and physical testing for the dairying industry
Method 7.1: Butter—General information and preparation of samples**

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®

Methods of chemical and physical testing for the dairying industry

Method 7.1: Butter—General information and preparation of samples

PREFACE

This Standard was prepared by the Standards Australia Committee on Chemical Analysis of Dairy Products to supersede corresponding information given in AS 1739—1975, *Analysis of butter*.

METHOD

1 SCOPE This Standard provides general information on standard methods for the analysis of butter and sets out methods for preparing samples for testing. The methods are also applicable to products comprising a blend of butter and edible oils that have a similar fat content to that of butter.

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

AS

- 1166 Methods for sampling milk and milk products
- 2300 Methods of chemical and physical testing for the dairying industry
- 2300.1.1 General methods and principles—Determination of total solids and moisture
- 2300.1.6 General methods and principles—Determination of pH
- 2300.1.7 General methods and principles—Determination of extraneous matter in dairy products
- 2300.7.2 Butter—Determination of fat and curd
- 2300.7.3 Butter—Determination of salt
- 2300.8.4 Anhydrous milk fat—Free fatty acid
- 2300.8.5 Anhydrous milk fat—Refractive index
- 2300.8.6 Anhydrous milk fat—Peroxide value

3 METHODS OF ANALYSIS The following methods of analysis of butter are set out in the AS 2300 method sheets referred to:

- (a) *Moisture content* See AS 2300.1.1.
- (b) *pH of butter serum* See AS 2300.1.6.
- (c) *Extraneous matter* See AS 2300.1.7.
- (d) *Determination of fat and curd* See AS 2300.7.2.
- (e) *Salt content* See AS 2300.7.3.
- (f) *Free fatty acid of butter fat* See AS 2300.8.4.
- (g) *Refractive index of butter fat* See AS 2300.8.5.
- (h) *Peroxide value of butter fat* See AS 2300.8.6. (See also Note following Clause 5.3(e) of this Standard.)

4 LABORATORY SAMPLES It is assumed that laboratory samples have been taken, transported to the laboratory, and stored in accordance with the requirements of AS 1166. Samples of bulk butter shall be of at least 100 g, and sealed in a suitable container (preferably glass). Small retail containers shall be intact and unopened and, if despatched in ice, shall be suitably protected from contact with water, e.g. by sealing in a plastics bag.

Samples shall be stored in the dark at a temperature of 0°C to 5°C and tested within 7 d.