

STANDARDS AUSTRALIA

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**RECONFIRMATION**

**OF**

**AS 2300.4.2—1994**

**Methods of chemical and physical testing for dairying industry  
Method 4.2: Dried milk and dried milk products—Sensory examination**

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**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®

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## Methods of chemical and physical testing for the dairying industry

### Method 4.2: Dried milk and dried milk products—Sensory examination

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#### PREFACE

This Standard was prepared by the Standards Australia Committee on Chemical Analysis of Dairy Products to supersede a corresponding method given in AS 1629—1974, *Methods for the analysis of dried milk and whey*.

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#### METHOD

**1 SCOPE** This Standard sets out a general basis for the sensory examination of dried milks and whey.

NOTE: More detailed information on conditions and procedures for sensory analysis of foods is given in AS 2542.

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

AS

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|----------|---|
| 2300     | Methods of chemical and physical testing for the dairying industry                            |
| 2300.4.1 | Method 4.1: Dried milk and dried milk products—General information and preparation of samples |
| 2542     | Sensory analysis of foods   |

**3 APPARATUS** An electric mixer or blender suitable for reconstituting dried milks and whey in water.

**4 TESTING AREA** The aim should be to allow the assessors to perform their task free from distractions in a neutral and generally comfortable environment. Where possible, the testing area should be separate from the sample preparation area and it shall be kept free of odours from cooking, cleaning materials, cosmetics and tobacco. Lighting should be kept constant throughout the tests.

#### 5 TEST SAMPLES

**5.1 Dried product** Test samples of dried product shall be prepared in accordance with AS 2300.4.1.

**5.2 Reconstituted product** The amount of prepared dried product specified in Table 1 shall be added to 100 mL of odour-free and taste-free water at 20°C to 25°C and mixed thoroughly with an electric mixer. Cover the reconstituted product and allow to stand for 1 h to 2 h.