

INTERNATIONAL STANDARD

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Processed cheese and processed cheese products — Calculation of the content of added citrate emulsifying agents and acidifiers/pH-controlling agents, expressed as citric acid

Fromages fondus — Détermination, par calcul, de la teneur en émulsifiants et substances acidifiantes/de contrôle du pH ajoutés, à base de citrate, exprimée en acide citrique

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Reference number
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Foreword

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Draft International Standards adopted by the technical committees are circulated to the member bodies for voting. Publication as an International Standard requires approval by at least 75 % of the member bodies casting a vote.

International Standard ISO 12082 was prepared by Technical Committee ISO/TC 34, *Agricultural food products*, Subcommittee SC 5, *Milk and milk products*, in collaboration with the International Dairy Federation (IDF) and AOAC INTERNATIONAL, and will also be published by these organizations.

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Processed cheese and processed cheese products – Calculation of the content of added citrate emulsifying agents and acidifiers/pH-controlling agents, expressed as citric acid

1 Scope

This International Standard specifies a method for the calculation of the approximate content of added citrate emulsifying agents and acidifiers/pH-controlling agents, expressed as citric acid, in processed cheese and processed cheese products. The method is applicable to those processed cheeses and processed cheese products which contain no major ingredients (other than milk powder and/or whey powder) with an appreciable content of citric acid.

2 Normative references

The following standards contain provisions which, through reference in this text, constitute provisions of this International Standard. At the time of publication, the editions indicated were valid. All standards are subject to revision and parties to agreements based on this International Standard are encouraged to investigate the possibility of applying the most recent editions of the standards indicated below. Members of IEC and ISO maintain registers of currently valid International Standards.

ISO 2963:—1), *Cheese and processed cheese products — Determination of citric acid content — Enzymatic method*.

IDF 79B:1991, *Dried milk, dried ice-mixes and processed cheese — Determination of lactose content — Enzymatic methods²⁾*.

3 Definitions

For the purposes of this International Standard, the following definition applies.

3.1 content of added citrate emulsifying agents and acidifiers/pH-controlling agents in processed cheese and processed cheese products: Content of citric acid calculated by the procedure specified in this International Standard.

The citric acid content is expressed as a percentage by mass.

4 Principle

Determination of the total citric acid content of a sample and correction for the citric acid content derived from milk powder and/or whey powder, the latter content being calculated using a constant citric acid/lactose ratio of 0,04 for the milk powder and/or whey powder.

1) To be published (Revision of ISO 2963:1974)

2) An equivalent International Standard (ISO 5765) is in course of preparation.

5 Procedure

Determine the citric acid content of the sample using the method specified in ISO 2963.

Determine the lactose content of the sample using the method specified in IDF 79B.

6 Calculation and expression of results

Calculate the content of added citrate emulsifying agents and acidifiers/pH-controlling agents, w_a , expressed as citric acid as a percentage by mass, using the following equation:

$$w_a = w_c - r w_l$$

where

w_c is the citric acid content of the sample, as a percentage by mass;

w_l is the lactose content of the sample, as a percentage by mass;

r is the constant ratio of citric acid/lactose for the milk powder and/or whey powder ($r = 0,04$).

NOTE — Whey powder obtained from whey with changes in its composition, such as sweet whey or sour whey, may have other citric acid/lactose ratios.

Express the results to two decimal places.

7 Test report

The test report shall specify:

- the method in accordance with which sampling was carried out, if known;
- the method used;
- the test result(s) obtained.

It shall also mention all operating details not specified in this International Standard, or regarded as optional, together with details of any incidents that may have influenced the test result(s).

The test report shall include all information necessary for the complete identification of the sample.

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