

Australian Standard[®]

Methods of chemical and physical testing for the dairying industry

Method 1.10: General methods and principles— Determination of phosphatase activity

AS 2300.1.10—2008

PREFACE

This Standard was prepared by the Standards Australia Committee, FT-024, Food Products and Subcommittee FT-024-05, Dairy Products to supersede AS 2300.1.10—1988. Phosphatase activity is of microbiological significance in that it is an indication of the efficiency of the pasteurization process.

After a periodic review, the Committee recommended a new edition. This edition confirms the method without technical changes but updates the referenced documents and reflects the current editorial style and includes a clause on uncertainty of measurement.

AS 2300 comprises a series of methods and related standards for chemical and physical testing of milk and dairy products, including the preparation of samples for testing.

Standards in the AS 2300 series are divided into categories according to type of product to be tested, as follows:

AS

- 2300.1 General methods and principles
- 2300.2 Liquid milks
- 2300.4 Dried milk and dried milk products
- 2300.5 Condensed milk
- 2300.6 Cheese
- 2300.7 Butter
- 2300.8 Anhydrous milk fat
- 2300.9 Analysis of ice-cream and frozen milk products
- 2300.10 Caseins, caseinates and coprecipitates
- 2300.11 Cultured milk products

METHOD

1 SCOPE

This Standard sets out chemical tests for determining the amount of alkaline phosphatase enzyme (phosphomonoesterase) activity present in a sample of milk or milk product.

NOTE: Phosphatase activity is used for assessing the efficiency of pasteurization.