

STANDARDS AUSTRALIA

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RECONFIRMATION

OF

AS 2300.1.7—1990

**Methods of chemical and physical testing for dairying industry**  
**Method 1.7: General methods and principles—Determination of extraneous matter**  
**in dairy products**

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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

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# Australian Standard®

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

### Method 1.7: General methods and principles—Determination of extraneous matter in dairy products

#### PREFACE

This Standard was prepared by the Standards Australia Committee on Chemical Analysis of Dairy Products to supersede AS 2138-1979, *Method for the determination of extraneous matter in dairy products*. This method applies to a wider variety of dairy products than AS 2138.

#### METHOD

**1 SCOPE.** This Standard sets out a method for the determination of extraneous matter in a range of dairy products including raw, pasteurized, homogenized and evaporated milks, sweetened condensed milk, cream, butter, cheese and cheese powders, ice-cream, and cultured milk products.

The method is not applicable to cheese with mould, cheese or other dairy products containing particulate food constituents, or dried milk and whey.

##### NOTES:

1. The determination of extraneous matter in dried milk and whey is provided for in AS 1629.
2. Some cheeses, e.g., cream cheese and ricotta, may not digest by the procedure given and therefore cannot be tested by this method.

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

AS	
1166	Methods for sampling milk and milk products
1629	Methods for the analysis of dried milk and whey
2300.1.7P	Reference print—Determination of extraneous matter in dairy products
2700	Colour standards for general purposes

NOTE—AS 2300.1.7P is the same as the superseded reference print AS 2138P.

**3 PRINCIPLE.** An aqueous dispersion of the sample is prepared, passed through a specified filter pad and the extraneous matter on the pad is examined and classified by comparison with photographic reference prints.

#### 4 REAGENTS.

**4.1 General.** Each reagent shall be filtered by suction through a filter disc (5.3). If the disc shows any extraneous matter, the apparatus shall be cleaned and the reagent refiltered until a clean disc is obtained.

##### 4.2 Acetone.

**4.3 Digestive solutions.** The following digestive solutions are required:

- (a) For general use, 200 g/L trisodium citrate dihydrate solution.