

# Australian Standard®

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

### Method 2.6: Liquid milks—Determination of lactose

AS 2300.2.6—2010

#### PREFACE

This Standard was prepared by the Standards Australia Committee, FT-024, Food Products and Subcommittee FT-024-05, Dairy Products (Constituted), to supersede AS 2300.2.6—1988.

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 Culture milk products

#### METHOD

##### 1 SCOPE

This Standard sets out a method for the determination of the lactose content of liquid milks.

NOTE: Instrumental methods are available, such as HPLC.

##### 2 APPLICATION

The method is applicable to raw milk, pasteurized milk, homogenized milk, reconstituted milk, skim or low fat milk, UHT milk and sterilized milk.