

ISO 8260:2008-07 (E)

Milk and milk products_ - Determination of organochlorine pesticides and polychlorobiphenyls_ - Method using capillary gas-liquid chromatography with electron-capture detection

Contents

Page

| | |
|---|----|
| Foreword..... | iv |
| Foreword..... | v |
| Introduction | vi |
| 1 Scope | 1 |
| 2 Normative references | 1 |
| 3 Terms and definitions..... | 1 |
| 4 Principle | 2 |
| 5 Reagents and materials | 2 |
| 6 Apparatus | 4 |
| 7 Sampling..... | 4 |
| 8 Preparation of sample | 4 |
| 8.1 Milk | 4 |
| 8.2 Evaporated milk | 5 |
| 8.3 Sweetened condensed milk..... | 5 |
| 8.4 Powdered milk products | 5 |
| 8.5 Butter and butterfat | 5 |
| 8.6 Cheese | 5 |
| 8.7 Other milk products..... | 5 |
| 9 Preparation of test sample..... | 5 |
| 9.1 Extraction of milk..... | 5 |
| 9.2 Extraction of sweetened condensed milk, powdered milk products, butter, butterfat and cheese..... | 6 |
| 10 Procedure | 6 |
| 10.1 General..... | 6 |
| 10.2 Blank test..... | 6 |
| 10.3 Cryogenic extraction | 6 |
| 10.4 Clean-up..... | 6 |
| 10.5 Gas chromatography..... | 7 |
| 10.6 Blank result | 8 |
| 11 Calculation and expression of results..... | 8 |
| 11.1 Calculation of the response factor..... | 8 |
| 11.2 Expression of the response factor..... | 8 |
| 11.3 Calculation of the organochlorine compound content..... | 8 |
| 11.4 Expression of the result..... | 9 |
| 11.5 Relative retention time | 9 |
| 11.6 Expression of the retention time..... | 9 |
| 12 Precision..... | 9 |
| 12.1 General..... | 9 |
| 12.2 Repeatability..... | 9 |
| 12.3 Reproducibility..... | 9 |
| 13 Test report | 10 |
| Annex A (informative) Interlaboratory trial | 11 |
| Annex B (informative) Example of a chromatogram..... | 12 |
| Bibliography | 14 |