

ISO 9233-2:2018-03 (E)

Cheese, cheese rind and processed cheese - Determination of natamycin content - Part 2: High-performance liquid chromatographic method for cheese, cheese rind and processed cheese

Contents		Page
Foreword		iv
1	Scope	1
2	Normative references	1
3	Terms and definitions	1
4	Principle	1
5	Reagents	2
6	Apparatus	2
7	Sampling	3
8	Preparation of test sample	3
8.1	Cheese rind	3
8.2	Cheese interior and processed cheese	4
9	Procedure	4
9.1	Test portion	4
9.1.1	Cheese rind	4
9.1.2	Cheese interior and processed cheese	4
9.2	Preparation of test solution	4
9.2.1	Cheese rind	4
9.2.2	Cheese interior and processed cheese	4
9.3	Determination	5
9.3.1	Determination and detection limits	5
9.3.2	Adjustment of the liquid chromatograph (6.14)	5
9.3.3	Calibration graph	5
9.3.4	Test solution	5
9.3.5	Low natamycin content	6
10	Calculation and expression of results	6
10.1	Calculation of natamycin mass fraction	6
10.2	Calculation of surface-area-related natamycin mass	7
10.3	Correction of results	7
10.4	Expression of results	7
11	Precision	7
11.1	Interlaboratory tests	7
11.2	Repeatability	7
11.3	Reproducibility	7
12	Test report	8
Annex A (informative)	Examples	9
Annex B (informative)	Results of interlaboratory trial	11
Bibliography		12