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Cheese - Guidance on sample preparation for physical and chemical testing (ISO 24223:2021)

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| 6.2.2 | Blue veined cheese (e.g. stilton, gorgonzola, roquefort) | 8 |
| 6.2.3 | Cheese with included additions (e.g. herbs, spices, condiments, olives and nuts) | 8 |
| 6.2.4 | Fresh cheese (e.g. cottage cheese, fromage frais, cream cheese) | 8 |
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