DIN EN ISO 24223:2022-03 (E)

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

Contents

Page

European foreword ... **3**

Forewords ... **4**

1 Scope ... **6**

2 Normative references ... **6**

3 Terms and definitions ... **6**

4 Apparatus ... **7**

5 Sample receipt ... **7**

6 Procedure ... **8**

6.1 General ... 8

6.2 Cheese-specific pre-preparation ... 8

6.2.1 Cheese packaged and stored in liquid (e.g. high moisture mozzarella in governing liquid, cheese in brine, cheese in oil) ... 8

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

6.3 Removal of parts not objective to subsequent analysis ... 9

6.4 Removal of the non-edible outer part ... 9

6.5 Cutting ... 9

6.6 Grinding or blending ... 9

6.7 Final preparation steps before analysis or storage ... 10

7 Test report ... **10**

Bibliography ... **11**