

ISO 11816-2:2024-01 (E)

Milk and milk products - Determination of alkaline phosphatase activity - Part 2: Fluorimetric method for cheese

Contents

Page

| | |
|---|-----------|
| Forewords | iv |
| 1 Scope | 1 |
| 2 Normative references | 1 |
| 3 Terms and definitions | 1 |
| 4 Principle | 1 |
| 5 Reagents | 2 |
| 6 Apparatus | 3 |
| 7 Sampling | 4 |
| 8 Preparation of test sample | 4 |
| 9 Procedure | 5 |
| 9.1 Verification of instrument performance | 5 |
| 9.1.1 General | 5 |
| 9.1.2 Daily instrument tests..... | 5 |
| 9.1.3 Using FLM200 | 5 |
| 9.1.4 Using FLM300 | 5 |
| 9.1.5 Controls | 6 |
| 9.2 Reagent controls to test the suitability of ready-to-use working substrate (5.3)..... | 6 |
| 9.3 Calibration..... | 6 |
| 9.3.1 General | 6 |
| 9.3.2 Using FLM200 | 7 |
| 9.3.3 Using FLM300 | 7 |
| 9.4 Determination..... | 7 |
| 9.5 Test-sample-related controls..... | 8 |
| 9.5.1 Recommended negative and positive control tests | 8 |
| 9.5.2 Interfering substance test..... | 9 |
| 9.5.3 Heat-stable microbial ALP control test | 9 |
| 10 Calculation and expression of results | 9 |
| 10.1 Calibration ratio | 9 |
| 10.2 Calculation..... | 10 |
| 10.2.1 Supernatant | 10 |
| 10.2.2 Cheese | 10 |
| 10.3 Expression of test results..... | 10 |
| 11 Precision | 11 |
| 11.1 Interlaboratory study | 11 |
| 11.2 Repeatability | 11 |
| 11.3 Reproducibility..... | 11 |
| 12 Test report | 11 |
| Annex A (informative) Interlaboratory study | 12 |
| Annex B (informative) Examples of preparation of a test sample | 14 |
| Bibliography | 16 |