DIN EN ISO 11816-2:2025-08 (E)

Milk and milk products - Determination of alkaline phosphatase activity - Part 2: Fluorimetric method for cheese (ISO 11816-2:2024)

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**