

# ISO 14156:2025-11 (E)

## Milk and milk products - Extraction methods for lipids and liposoluble compounds

<b>Contents</b>		<b>Page</b>
Foreword		iv
<b>1</b>	<b>Scope</b>	<b>1</b>
<b>2</b>	<b>Normative references</b>	<b>1</b>
<b>3</b>	<b>Terms and definitions</b>	<b>1</b>
<b>4</b>	<b>Principle</b>	<b>1</b>
<b>5</b>	<b>Reagents</b>	<b>1</b>
<b>6</b>	<b>Apparatus</b>	<b>2</b>
<b>7</b>	<b>Sampling</b>	<b>2</b>
<b>8</b>	<b>Preparation of the test sample</b>	<b>2</b>
8.1	Raw milk and raw cream	2
8.2	Homogenized milk, homogenized cream and fermented milk	3
8.3	Evaporated milk	3
8.4	Sweetened condensed milk	3
8.5	Dried milk products	3
8.6	Cheese	3
<b>9</b>	<b>Procedure</b>	<b>3</b>
9.1	General	3
9.2	Anhydrous milk fat, butteroil and butter	3
9.3	Raw milk and homogenized milk	4
9.4	Sweetened condensed milk, evaporated milk, cream and fermented milk	4
9.5	Dried milk products	4
9.6	Cheese	4
<b>10</b>	<b>Test report</b>	<b>5</b>
<b>Bibliography</b>		<b>6</b>