

# ISO 19662:2018-02 (E)

## Milk - Determination of fat content - Acido-butyrometric (Gerber method)

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<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>3</b>
<b>8</b>	<b>Procedure .....</b>	<b>4</b>
<b>8.1</b>	<b>Preparation of the test sample .....</b>	<b>4</b>
<b>8.2</b>	<b>Preparation of the butyrometer and test portion .....</b>	<b>4</b>
<b>8.3</b>	<b>Dissolution of the proteins .....</b>	<b>4</b>
<b>8.4</b>	<b>Centrifuging .....</b>	<b>4</b>
<b>8.5</b>	<b>Reading .....</b>	<b>4</b>
<b>9</b>	<b>Expression of results .....</b>	<b>5</b>
<b>9.1</b>	<b>Method of calculation .....</b>	<b>5</b>
<b>9.2</b>	<b>Precision .....</b>	<b>5</b>
<b>9.2.1</b>	<b>General .....</b>	<b>5</b>
<b>9.2.2</b>	<b>Repeatability .....</b>	<b>5</b>
<b>9.2.3</b>	<b>Reproducibility .....</b>	<b>5</b>
<b>10</b>	<b>Milks having a fat content between 1,5 and 3,0 g/100 ml or g/100 g and 5,0 to 6,0 g/100 ml or g/100 g .....</b>	<b>5</b>
<b>11</b>	<b>Test report .....</b>	<b>5</b>
<b>Annex A (normative) Characteristics of butyrometers .....</b>		<b>7</b>
<b>Annex B (normative) Characteristics of the stoppers .....</b>		<b>12</b>
<b>Annex C (informative) Collaborative trial .....</b>		<b>14</b>
<b>Bibliography .....</b>		<b>15</b>