

ISO 9233-1:2018-03 (E)

Cheese, cheese rind and processed cheese - Determination of natamycin content - Part 1: Molecular absorption spectrometric method for cheese rind

Contents		Page
Foreword		iv
1	Scope	1
2	Normative references	1
3	Terms and definitions	1
4	Principle	1
5	Reagents	2
6	Apparatus	2
7	Sampling	3
8	Preparation of test sample	3
8.1	Cheese rind	3
8.2	Cheese interior	3
9	Procedure	4
9.1	Test portion	4
9.1.1	Cheese rind	4
9.1.2	Cheese interior	4
9.2	Preparation of test solution	4
9.2.1	Cheese rind	4
9.2.2	Cheese interior	4
9.3	Determination	5
9.3.1	Determination and detection limits	5
9.3.2	UV absorbance of natamycin standard working solution	5
9.3.3	Test solution	5
9.3.4	Low natamycin content	5
10	Calculation and expression of results	6
10.1	Calculation of natamycin mass fraction	6
10.2	Calculation of absorbance	6
10.3	Calculation of surface-area-related natamycin mass	7
10.4	Correction of results	7
10.5	Expression of results	7
11	Precision	7
11.1	Interlaboratory tests	7
11.2	Repeatability	7
11.3	Reproducibility	8
12	Test report	8
Annex A (informative) Examples		9
Annex B (informative) Results of interlaboratory trial		13
Bibliography		14