

ISO/TS 17996:2023-02 (E)

Cheese - Determination of rheological properties by uniaxial compression at constant displacement rate

Contents		Page
Forewords.....		iv
1	Scope	1
2	Normative references	1
3	Terms and definitions	1
4	Principle	1
5	Apparatus	2
6	Sampling	3
7	Procedure	4
7.1	Thermal equilibration of test samples.....	4
7.2	Test portion.....	4
7.2.1	Location.....	4
7.2.2	Direction.....	5
7.2.3	Geometry.....	5
7.2.4	Cutting.....	5
7.2.5	Delay.....	6
7.3	Test conditions.....	6
7.3.1	Relative deformation.....	6
7.3.2	Crosshead speed.....	6
7.3.3	Number of compression cycles.....	6
7.3.4	Number of test portions.....	7
7.3.5	Measuring temperature.....	7
7.3.6	Nature of the interface between test portion and plates.....	7
8	Analysis of the compression curves	7
8.1	Data representation and calculation.....	7
8.1.1	Data representation.....	7
8.1.2	Calculation of stress and strain.....	8
8.2	Parameters characterizing the compression curves.....	9
8.2.1	General.....	9
8.2.2	Modulus of deformability.....	9
8.2.3	Apparent fracture point.....	9
8.2.4	Apparent fracture work.....	10
8.3	Expression of results.....	11
9	Precision	11
9.1	Interlaboratory test.....	11
9.2	Repeatability.....	11
9.3	Reproducibility.....	11
10	Test report	12
Annex A (normative) Non-standard sample conditions		13
Annex B (informative) Examples of compression curves		15
Annex C (informative) Results of interlaboratory trial with one sample		17
Bibliography		18