

ISO/TS 4985:2023-07 (E)

Milk and milk products - Determination of alkaline phosphatase activity - Fluorimetric microplate method

Contents		Page
Forewords.....		v
1	Scope	1
2	Normative references	1
3	Terms and definitions	1
4	Principle	1
5	Reagents	2
6	Apparatus and materials	3
7	Sampling	4
8	Preparation	4
8.1	Preparation of alkaline phosphatase-free sample.....	4
8.1.1	General.....	4
8.1.2	Alkaline phosphatase-free milk.....	4
8.1.3	Alkaline phosphatase-free cheese.....	4
8.2	Preparation of test sample.....	5
8.2.1	Milk samples.....	5
8.2.2	Cheese samples.....	5
9	Procedure	5
9.1	Instrument.....	5
9.1.1	Instrument settings.....	5
9.1.2	Test the linearity range of the instrument.....	6
9.1.3	Quality control.....	6
9.2	Calibration.....	6
9.2.1	General.....	6
9.2.2	Preparation of the working standard solutions.....	6
9.2.3	Preparation of the calibration curve.....	7
9.3	Determination.....	7
9.3.1	Milk samples.....	7
9.3.2	Cheese samples.....	8
9.3.3	Plate layout and fluorescence measurement.....	9
9.4	Test sample-related controls.....	9
9.4.1	Recommended negative and positive controls.....	9
9.4.2	Interfering substance test.....	10
9.4.3	Heat-stable microbial alkaline phosphatase control test.....	10
10	Calculation and expression of results	10
10.1	Calibration curve.....	10
10.2	Calculation of ALP activity of unknown samples.....	11
10.2.1	Milk samples.....	11
10.2.2	Cheese samples.....	12
10.2.3	Calculation example.....	13
10.3	Expression of results.....	14
11	Precision	14
11.1	Interlaboratory test.....	14
11.2	Repeatability.....	14
11.3	Reproducibility.....	14
12	Test report	15

Annex A (informative) Precision data	16
Annex B (informative) Method comparison	17
Annex C (informative) Examples of preparation of test sample	19
Bibliography	21