Council Decision of 14 November 1992 laying down methods for the analysis and testing of heat-treated milk for direct human consumption (92/608/EEC)

ANNEX I

ANEX II

5.4. Immediately after taking the hydrometer reading introduce the thermometer (4.5.)...

6. TEMPERATURE CORRECTION

6.1. If the temperature of the milk sample is not exactly...

7. EXPRESSION OF RESULTS

8. PRECISION

8.1. Repeatability (r): 0,0003 g/ml.

8.2. Reproducibility (R): 0,0015 g/ml.

Appendix

(to Annex II)

ALTERNATIVE PROCEDURE USING FAT-EXTRACTION TUBES WITH SIPHON OR WASH-BOTTLE FITTINGS...

A.1. PROCEDURE

A.1.1. Preparation of the test sample

A.1.2. Test portion

A.1.3. Blank test

A.1.4. Preparation of fat-collecting vessel

A.1.5. Determination

A.1.5.1. Add 2 ml of the ammonia solution (4.1.), or an...

A.1.5.2. Add 10 ml of the ethanol (4.2.) and mix gently...

A.1.5.3. Add 25 ml of diethyl ether (4.4.), close the tube...

A.1.5.4. Add 25 ml of light petroleum (4.5.), close the tube...

A.1.5.5. Centrifuge the closed tube for one to five minutes at...

A.1.5.6. Carefully remove the cork or stopper and rinse it and...

A.1.5.7. Insert a siphon fitting or a wash-bottle fitting into the...

A.1.5.8. Loosen the fitting from the neck of the tube, slightly...

A.1.5.9. Again loosen the fitting from the neck, slightly raise the...

A.1.5.10. Carry out the second extraction by repeating the operations described...

A.1.5.11. Carry out a third extraction by again repeating the operations...

A.1.5.12. Proceed as described in 6.5.12. to 6.5.16.

(**1**) OJ No L 226, 24. 8. 1985, p. 13, as last amended by Directive 89/662/EEC (OJ No L 395, 30. 12. 1989, p. 13).

Changes to legislation:
There are currently no known outstanding effects for the Council Decision of 14 November 1992 laying down methods for the analysis and testing of heat-treated milk for direct human consumption (92/608/EEC).