

ISO 19662:2018-02 (E)

Milk - Determination of fat content - Acidobutyrometric (Gerber method)

Contents	Page
Foreword	iv
1 Scope	1
2 Normative references	1
3 Terms and definitions	1
4 Principle	1
5 Reagents	1
6 Apparatus	2
7 Sampling	3
8 Procedure	4
8.1 Preparation of the test sample	4
8.2 Preparation of the butyrometer and test portion	4
8.3 Dissolution of the proteins	4
8.4 Centrifuging	4
8.5 Reading	4
9 Expression of results	5
9.1 Method of calculation	5
9.2 Precision	5
9.2.1 General	5
9.2.2 Repeatability	5
9.2.3 Reproducibility	5
10 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	5
11 Test report	5
Annex A (normative) Characteristics of butyrometers	7
Annex B (normative) Characteristics of the stoppers	12
Annex C (informative) Collaborative trial	14
Bibliography	15