First Commission Directive of 13 November 1979 laying down Community methods of analysis for testing certain partly or wholly dehydrated preserved milk for human consumption (79/1067/EEC)

FIRST COMMISSION DIRECTIVE

of 13 November 1979

laying down Community methods of analysis for testing certain partly or wholly dehydrated preserved milk for human consumption

(79/1067/EEC)

THE COMMISSION OF THE EUROPEAN COMMUNITIES,

Having regard to the Treaty establishing the European Economic Community,

Having regard to Council Directive 76/118/EEC of 18 December 1975 on the approximation of the laws of the Member States relating to certain partly or wholly dehydrated preserved milk for human consumption[(1)], and in particular Article 11 thereof,

Whereas under Article 11 of Directive 76/118/EEC, the composition of certain partly or wholly dehydrated preserved milk is required to be verified by Community methods of analysis;

Whereas it is desirable to adopt an initial series of methods in respect of which studies have been completed;

Whereas the measures provided for in this Directive are in accordance with the opinion of the Standing Committee of Foodstuffs,

HAS ADOPTED THIS DIRECTIVE:

Article 1

Member States shall take all measures necessary to ensure that the analyses necessary for verification of the criteria set out in Annex I are carried out in accordance with the methods described in Annex II.

Article 2

Where alternative methods for a single determination are specified, the sample may be analysed by either method. The test report referred to in Annex II must state the method which has been employed.

Article 3

Member States shall bring into force the laws, regulations and administrative provisions necessary to comply with this Directive within 18 months of its notification. They shall forthwith inform the Commission thereof.

Article 4

This Directive is addressed to the Member States.

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Done at Brussels, 13 November 1979.

For the Commission

Étienne DAVIGNON

Member of the Commission

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ANNEX I

SCOPE OF THE FIRST COMMUNITY METHODS OF ANALYSIS FOR CERTAIN PARTLY OR . WHOLLY DEHYDRATED PRESERVED MILK DIRECTIVE

I.General provisions

II. Determination of dry matter in:
— unsweetened condensed high fat milk (using method 1, Annex II),
— unsweetened condensed milk (using method 1, Annex II),
— unsweetened condensed partly skimmed milk (using method 1, Annex II),
— unsweetened condensed skimmed milk (using method 1, Annex II),
— sweetened condensed milk (using method 1, Annex II),
— sweetened condensed partly skimmed milk (using method 1, Annex II),
— sweetened condensed skimmed milk (using method 1, Annex II).

III. Determination of moisture in:
— dried high fat milk or high fat milk powder (using method 2, Annex II), — dried whole milk or whole milk powder (using method 2, Annex II),
— dried partly skimmed milk or partly skimmed-milk powder (using method 2, Annex II),
— dried skimmed milk or skimmed-milk powder (using method 2, Annex II).

IV. Determination of fat in:
— unsweetened condensed high fat milk (using method 3, Annex II),
— unsweetened condensed milk (using method 3, Annex II),
— unsweetened condensed partly skimmed milk (using method 3, Annex II),
— unsweetened condensed skimmed milk (using method 3, Annex II),
— sweetened condensed milk (using method 3, Annex II),
— sweetened condensed partly skimmed milk (using method 3, Annex II),
— sweetened condensed skimmed milk (using method 3, Annex II),
— dried high fat milk or high fat milk powder (using method 4, Annex II),
— dried whole milk or whole milk powder (using method 4, Annex II),
— dried partly skimmed milk or partly skimmed-milk powder (using method 4, Annex II),
— dried skimmed milk or skimmed-milk powder (using method 4, Annex II).

V. Determination of sucrose in:
— sweetened condensed milk (using method 5, Annex II),
— sweetened condensed partly skimmed milk (using method 5, Annex II),
— sweetened condensed skimmed milk (using method 5, Annex II).

VI. Determination of lactic acid and lactates in:
— dried high fat milk or high fat milk powder (using method 6, Annex II),
— dried whole milk or whole milk powder (using method 6, Annex II),
— dried partly skimmed milk or partly skimmed-milk powder (using method 6, Annex II),
— dried skimmed milk or skimmed-milk powder (using method 6, Annex II).

VII. Determination of phosphatase activity in:
— dried high fat milk or high fat milk powder (using method 7 or 8, Annex II),

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— dried whole milk or whole milk powder (using method 7 or 8, Annex II),
— dried partly skimmed milk or partly skimmed-milk powder (using method 7 or 8, Annex II),
— dried skimmed milk or skimmed-milk powder (using method 7 or 8, Annex II).

ANNEX II

METHODS OF ANALYSIS RELATING TO THE COMPOSITION OF CERTAIN PARTLY OR WHOLLY DEHYDRATED PRESERVED MILK PRODUCTS INTENDED FOR HUMAN CONSUMPTION

GENERAL PROVISIONS

1. PREPARATION OF THE SAMPLE FOR CHEMICAL ANALYSIS

1.1. Unsweetened condensed high fat milk

Unsweetened condensed milk

Unsweetened condensed partly skimmed milk

Unsweetened condensed skimmed milk

Shake and invert the closed can. Open the can and slowly pour the milk into a second container which can be closed hermetically, mixing by repeated transfer. Ensure that all remaining fat and milk adhering to the wall and the ends of the can are mixed in with the sample. Close the container. If the contents are not homogeneous warm the container in a waterbath at 40 ^{o}C. Shake vigorously every 15 minutes. After two hours, remove the container from the water-bath and let it cool to room temperature. Remove the lid and thoroughly mix the contents of the container with a spoon or spatula (if the fat has separated the sample should not be tested). Store in a cool place.

1.2. Sweetened condensed milk

Sweetened condensed partly skimmed milk

Sweetened condensed skimmed milk

Cans: Warm the closed can in a waterbath at 30 to 40 ^{o}C for about 30 minutes. Open the can and thoroughly mix the contents with a spatula or a spoon by making upward, downward, and circular movements in order to obtain an intimate mixture of the top and bottom layers with all the contents. Ensure that the remaining milk adhering to the wall and end of the can is incorporated in the sample. As far as possible, pour the contents into a second container provided with an air-tight lid. Close the container and store in a cool place.

Tubes: Cut the end and pour the contents into a container provided with an air-tight lid. Next, cut the tube lengthwise. Scrape out all material adhering to the interior and mix it carefully with the rest of the contents. Store the container in a cool place.

1.3. Dried high fat milk or high fat milk powder

Dried whole milk or whole milk powder

Dried partly skimmed milk or partly skimmed-milk powder

Dried skimmed milk or skimmed-milk powder

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Transfer the milk powder to a clean, dry container (with air-tight lid) of a capacity of twice the volume of the powder. Close the container immediately and thoroughly mix the milk powder by repeatedly shaking and inverting the container. During the preparation of the sample exposure of the milk powder to the atmosphere should be avoided as far as possible to minimize absorption of moisture.

2. REAGENTS

2.1. Water

2.1.1. Wherever mention is made of water for dissolution, dilution or washing purposes, distilled water, or demineralized water of at least equivalent purity shall be used.

2.1.2. Wherever reference is made to ‘dissolution’, ‘solution’ or ‘dilution’ without further indication, ‘dissolution in water’, ‘solution in water’ and ‘dilution in water’ is meant.

2.2. Chemicals

All chemicals used shall be of recognized analytical reagent quality except where otherwise specified.

3. EQUIPMENT

3.1. Lists of equipment

The lists of equipment contain only those items with a specialized use and items with a particular specification.

3.2. Analytical balance

Analytical balance means a balance capable of weighing to at least 0,1 mg.

4. EXPRESSION OF RESULTS

4.1. Calculation of percentage

Except where otherwise specified, the results shall be calculated as a percentage by mass of the sample as received by the laboratory.

4.2. Number of significant figures

The result shall not contain more significant figures than are justified by the precision of the method of analysis used.

5. TEST REPORT

The test report shall identify the method of analysis used as well as the results obtained. In addition, it shall mention all details of procedure not specified in the method of analysis, or which are optional, as well as any circumstances that may have influenced the results obtained.

The test report shall give all the information necessary for the complete identification of the sample.

METHOD 1: DETERMINATION OF DRY MATTER CONTENT (oven 99 °C)

1. SCOPE AND FIELD OF APPLICATION

This method determines the dry matter content of:

— unsweetened condensed high fat milk,

— unsweetened condensed milk,