



**NATIONAL STANDARD OF THE PEOPLE'S REPUBLIC
OF CHINA**

中华人民共和国国家标准

GB 5413.39-2010

National food safety standard

**Determination of nonfat total milk solids in milk and
milk products**

食品安全国家标准

乳和乳制品中非脂乳固体的测定

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Foreword

This Standard will replace GB 5409-85 Analytical Method of Milk and GB/T 5416-85 *Analytical Method of Cream*.

The issuance status of all previous editions replaced by this Standard are:

- GB/T 5409-85;
- GB/T 5416-85

National food safety standard

Determination of nonfat total milk solids in milk and milk products

1. Scope

This Standard specifies the determination method of nonfat total milk solids in raw milk, pasteurized milk, sterilized milk, modulation milk and fermented milk.

This Standard is applicable to the determination method of nonfat total milk solids in raw milk, pasteurized milk, sterilized milk, modulation milk and fermented milk.

2. Normative References

The normative documents referenced in the text are indispensable to the application of this standard. For dated references, only the edition bearing such date applies to this standard. For undated references, the latest edition of the normative document referred to (including all the amendments) applies.

3. Principle

When determining the nonfat total milk solids content in the sample, it is obtained by deducing non-milk ingredients content such as fat and sucrose from total solid content.

4. Reagents and Materials

Unless otherwise specified, all reagents used in this Standard shall be of analytical grade, and water used shall be the third class water specified in GB/T 6682.

4.1 Flat-bottomed pan box: pan box made of stainless steel, aluminum or glass with lid of height 20mm-25mm and Dia. 50mm-70mm.

4.2 Short glass rod: fit for the diameter of the pan box, able to lean on the pan box wall without effect on lid putting.

4.3 Quarts sand and sand: pass 500 μ m sieve while left on 180 μ m sieve. Pass the following suitability test: Put about 20g of marine sand into a pan box together with the short glass rod. Dry it at 100°C \pm 2°C for 2h in a drying oven without lid. Cool it to the room temperature in a desiccator with the lid on. Weigh accurately to 0.1mg. Wet the marine sand with 5ml of water. Mix it with the short glass rod. Dry for another 4h in the drying oven. Cool it to the room temperature in the

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