



National Standards Authority of Ireland

IRISH STANDARD

**I.S. 69:1955**

ICS 67.100.20

## **DETERMINATION OF THE PERCENTAGE OF FAT IN CHEESE**

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I. S. 69 : 1955

**Irish Standard Specification**

**DETERMINATION OF THE  
PERCENTAGE OF FAT IN  
CHEESE**

**Institute for Industrial Research and Standards**



## IRISH STANDARD SPECIFICATION

# DETERMINATION OF THE PERCENTAGE OF FAT IN CHEESE

I. S. 69 : 1955

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## SPECIFICATION

ENTITLED

STANDARD SPECIFICATION (DETERMINATION OF THE PERCENTAGE OF FAT  
IN CHEESE), 1955.

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The Institute for Industrial Research and Standards in exercise of the power conferred by section 2 of the Industrial Research and Standards (Amendment) Act, 1954 (No. 11 of 1954), and with the consent of the Minister for Industry and Commerce (signified by his Official Seal affixed hereto), hereby declares as follows :

1. This instrument may be cited as the Standard Specification (Determination of the Percentage of Fat in Cheese), 1955.

2. (1) The specification set forth in the Schedule shall be the standard specification for Determination of the Percentage of Fat in Cheese.

(2) The said standard specification may be cited as Irish Standard 69 : 1955 or I.S. 69 : 1955.



## SCHEDULE

# Determination of the Percentage of Fat in Cheese

### SCOPE

1. This specification deals with the determination of the percentage of fat in cheese by the Gerber method.

### BUTYROMETER

2. The butyrometer shall be made of clear glass, and shall be as free as possible from striae and similar defects. It shall be well annealed so as to be resistant to the thermal shocks incidental to the method.

The butyrometer shall be a cheese butyrometer of the form shown in Figure 1, shall have an overall length of 190 mm.  $\pm$  5 mm. and shall comply with the requirements set out below.

(a) *Neck* : The butyrometer shall have a corrugated neck or a plain neck.

For butyrometers with corrugated necks the corrugations shall be of the "ring" type shown in Figure 1. The corrugations shall be 3 or 4 in number and shall be horizontal and not formed in a helix to produce a screw thread.

For butyrometers with plain necks, as shown in Figure 1, the wall thickness of the neck shall be not less than 1.5 mm. The neck may have an external rim at the top but the total thickness at the rim shall be not more than 2.5 mm.

The length of the neck shall be 14.5 mm.  $\pm$  1.5 mm. The internal diameter shall be 11.5 mm.  $\pm$  0.5 mm. The internal diameter of butyrometers with corrugated necks shall be measured between the crests of the corrugations.

(b) *Body* : The external diameter of the body shall be not more than 25 mm. The capacity of the butyrometer between the base of the neck and the graduation mark nearest to the body, *i.e.*, between the points A and B in Figure 1, shall be 21 ml.  $\pm$  0.5 ml.



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