

საქართველოს სტანდარტი

რძე-ცხიმის შემცველობის განსაზღვრა-მჟავურ-ბუტირომეტრული (გერბერის მეთოდი)

საინფორმაციო ნაწილი. სრული ტექსტის სანახავად შეიძინეთ სტანდარტი.

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ეროვნული სააგენტო
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**Milk — Determination of fat content —
Acido-butyrometric (Gerber method)**

*Lait — Détermination de la teneur en matière grasse — Méthode
acido-butyrométrique (méthode de Gerber)*

საინფორმაციო ნაწილი. სრული ტექსტის სანახავად შეიძინეთ სტანდარტი.



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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

Foreword

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