

SINGAPORE STANDARD

Specification for filled milk sweetener



Published by

Enterprise
Singapore

SS 330 : 2012
(ICS 67.100.10)

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ISBN 978-981-4353-48-9

This Singapore Standard was approved by the Food Standards Committee on behalf of the Singapore Standards Council on 11 October 2012.

First published, 1988

First revision, 2012

The Food Standards Committee appointed by the Standards Council consists of the following members:

	Name	Capacity
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	Ms Yeo Ai Lin	<i>International Enterprise Singapore</i>
	Dr Zhou Weibiao	<i>National University of Singapore</i>

The Technical Committee on Milk and Milk Products appointed by the Food Standards Committee and responsible for the preparation of this standard consists of representatives from the following organisations:

	Name	Capacity
Chairman	: Dr Ong Mei Horng	<i>Fraser & Neave Limited</i>
Secretary	: Mr Loh June Jett	<i>Singapore Manufacturing Federation – Standards Development Organisation</i>
Members	: Ms Joanne Chan Sheot Harn	<i>Health Sciences Authority</i>
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	Mrs Tay-Chan Su Chin	<i>Temasek Polytechnic</i>
	Ms Teo Siok Lay	<i>Malaysia Dairy Industries Pte Ltd</i>
	Dr Wong Kwok Onn	<i>Agri-food & Veterinary Authority of Singapore</i>

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Foreword

This Singapore Standard was prepared by the Technical Committee on Milk and Milk Products under the direction of the Food Standards Committee.

Trade statistics show that the volume and value of sales of sweetened condensed milk, including sweetened condensed filled milk, in Singapore is significant and has been increasing steadily over the years.

Locally, filled milk sweetener is sold under various names loosely coined by the trade, the most common one being 'coffee and tea sweetener'. It does not fall within the precinct of sweetened condensed filled milk which is governed by a set of standards such as AVA regulations or CODEX standards. Filled milk sweetener is mainly sold to non-retail outlets such as coffee shops and is used primarily as a cheaper substitute for full cream sweetened condensed milk. The lack of any specification has resulted in the proliferation of various types of 'sweetener' products of diverse specifications with fat content in particular, ranging from 4.4% to 8.7%.

In view of the above situation, the Food Standards Committee felt the need to establish a Singapore Standard to specify requirements for this product to provide greater protection to consumers against sub-standard products.

The main updates in this revision are in the methods of test which are found in Table 1 – Composition limits of the product and the Bibliography.

The footnote of Table 1 is reproduced from CODEX STAN 251-2006 : 'Standard for a blend of skimmed milk and vegetable fat in powdered form' and acknowledgement is made to the Food and Agriculture Organization of United Nations for the use of materials from the standard.

Attention is drawn to the possibility that some of the elements of this Singapore Standard may be the subject of patent rights. Enterprise Singapore shall not be held responsible for identifying any or all of such patent rights.

NOTE

1. *Singapore Standards (SSs) and Technical References (TRs) are reviewed periodically to keep abreast of technical changes, technological developments and industry practices. The changes are documented through the issue of either amendments or revisions.*
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Specification for filled milk sweetener

1 Scope

This standard covers the requirements and methods of test for filled milk sweetener.

2 Normative references

The following referenced documents are indispensable for the application of this standard. For dated references, only the edition cited applies. For undated references, the latest edition of the referenced document (including any amendments) applies.

AOAC 920.115 Sweetened condensed milk

AOAC 925.23A Determination of total solids

AOAC 989.11 Coliforms in dairy products

AOAC 997.02 Yeast and mold counts in foods

AOAC 2002.07 Detection and quantification of total aerobic microorganisms

AOAC 2002.11 Detection and quantification of yeasts and molds in foods

ISO 1736:2008 (IDF 9: 2008) Dried milk and dried milk products – Determination of fat content -- Gravimetric method (Reference method)

ISO 2911:2004 (IDF 35:2004) Sweetened condensed milk – Determination of sucrose content -- Polarimetric method

ISO 6731:2010 (IDF 21:2010) Milk, cream and evaporated milk – Determination of total solids content (Reference method)

ISO 21807:2004 Microbiology of food and animal feeding stuffs – Determination of water activity