



# SINGAPORE STANDARD Specification for reconstituted or recombined milk



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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:

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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.

The main updates in this version 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 207-1999 : 'Standard for milk powders and cream powder' and acknowledgement is made to the Food and Agriculture Organization of United Nations for the use of materials from the standard.

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# Specification for reconstituted or recombined milk

# 1 Scope

This standard covers the requirements and methods of test for reconstituted or recombined milk that has been subjected to heat treatment process.

## 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 948.27 Sediment in dairy products

AOAC 960.49 Filth in dairy products

AOAC 2002.07 Detection and quantification of total aerobic microorganisms

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

ISO 6091:2010 (IDF 86:2010) Dried milk – Determination of titratable acidity (Reference method)

ISO 6734:2010 (IDF 15:2010) Sweetened condensed milk – Determination of total solids content (Reference method)

ISO 8968-1:2001 (IDF 20-1: 2001) Milk - Determination of nitrogen content - Part 1: Kjeldahl method

ISO/TS 27265:2009 (IDF/RM 228:2009) Dried milk – Enumeration of the specially thermoresistant spores of thermophilic bacteria