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**Dried milk and dried milk products —
Determination of their behaviour in hot
coffee (Coffee test)**

*Lait sec et produits laitiers secs — Détermination de leur comportement
dans le café chaud (Essai du café)*

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Foreword

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ISO 15322|IDF 203 was prepared by Technical Committee ISO/TC 34, *Food products*, Subcommittee SC 5, *Milk and milk products*, and the International Dairy Federation (IDF), in collaboration with AOAC International. It is being published jointly by ISO and IDF and separately by AOAC International.

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Foreword

IDF (the International Dairy Federation) is a worldwide federation of the dairy sector with a National Committee in every member country. Every National Committee has the right to be represented on the IDF Standing Committees carrying out the technical work. IDF collaborates with ISO and AOAC International in the development of standard methods of analysis and sampling for milk and milk products.

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All work was carried out by the Joint ISO/IDF/AOAC Action Team *Physical properties and rheological tests*, of the Standing Committee on *Minor components and characterization of physical properties*, under the aegis of its project leader, Mr E. Refstrup (DK).

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Introduction

Milk powder, particularly instant or agglomerated whole milk powder, is often used as coffee whitener by consumers and is thus reconstituted directly in hot coffee. Hence the behaviour of the milk powder in the hot coffee has become an increasingly important functional and aesthetic property. Some powders will leave floating particles or clusters of particles on the surface, while others will partially coagulate in the hot, acidic environments and result in sediment or sludge in the bottom of the cup.

The behaviour in hot coffee can be influenced by certain compositional and technological parameters, such as protein content, addition of stabilizing salts and preheat treatment of the milk. The temperature and pH of the coffee and the hardness of the water used to prepare the coffee are also of significance.

Simple methods for the determination of floaters have been described [for example in *Analytical Methods for Dry Milk Products*, 1978, using the A/S Niro Atomizer, Søborg, Denmark¹⁾].

NOTE The method in this International Standard is based on a method developed at the New Zealand Dairy Research Institute, Palmerston North, New Zealand.

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1) A/S Niro Atomizer, Søborg, Denmark, is the trade name of a supplier.

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