



IDF PRESS RELEASE

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IDF issues guidance to help determine milk fat purity

The International Dairy Federation (IDF) today released guidance on the determination of milkfat purity, providing important additional direction to both scientists and non-scientists involved in the testing of milk and dairy products.

Milkfat is an important component of milk and most dairy products. In addition to having a nutritional impact, it also provides numerous benefits to food products including flavour enhancement and desirable mouthfeel. However, the high price of milkfat means that it is susceptible to replacement by other animal fats or vegetable oils. Non-reporting of lower-quality ingredients risks the quality of dairy products and subsequently their reputation with consumers.

“The dairy sector is often required to prove the authenticity of its product against potential adulteration with vegetable oils or other animal fats. By providing this additional background information and guidance, we aim to assist both those who desire to set up the method and those who need a general understanding to interpret the results the method produces,” said lead author Dr Alastair MacGibbon.

IDF Bulletin 499/2019: *Guidance on the practical application of IDF/ISO standard on the determination of milkfat purity* provides guidance on the practical application of the International Standard ISO 17678|IDF 202 *Milk and Milk Products – Determination of the milkfat purity by gas chromatography*, a revision of which was recently published, and is designed to accommodate regional, seasonal and feed variations in authentic milkfat composition.

It aims to provide background information for those carrying out the testing to enable the method to be more easily incorporated into the laboratory. In addition, guidance on the interpretation of results is provided, which might assist managers, customers or regulators who do not need to know how work is carried out but do need to be able to place the result in context.

It is also hoped that greater knowledge of the testing and its advantages could lead to the replacement of some of the older test methods used in some regional regulations with this IDF/ISO standard, increasing harmonisation.

[IDF Bulletin N° 499/2019](#) and [IDF/ISO standard ISO 17678|IDF 202](#) are available to purchase on the IDF E-shop <https://store.fil-idf.org/>

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About IDF

Helping nourish the world with safe and sustainable dairy

The IDF is the leading source of scientific and technical expertise for all stakeholders of the dairy chain. Since 1903, IDF has provided a mechanism for the dairy sector to reach global consensus on how to help feed the world with safe and sustainable dairy products. A recognized international authority in the development of science-based standards for the dairy sector, IDF has an important role to play in ensuring the right policies, standards, practices and regulations are in place to ensure the world's dairy products are safe and sustainable.

About ISO

ISO is an independent, non-governmental international organization with a membership of 164 national standards bodies. Through its members, it brings together experts to share knowledge and develop voluntary, consensus-based, market relevant International Standards that support innovation and provide solutions to global challenges.

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