

# CODEX ALIMENTARIUS COMMISSION



Food and Agriculture  
Organization of the  
United Nations



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Organization

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**Agenda Item 3.2**  
**CRD/15**

**MAS/40**

## JOINT FAO/WHO FOOD STANDARDS PROGRAMME

### DCODEX COMMITTEE ON METHODS OF ANALYSIS SAMPLING

40<sup>th</sup> Session

Budapest, Hungary, 27 – 31 May 2019

### ENDORSEMENT OF METHODS OF ANALYSIS PROVISIONS AND SAMPLING PLANS IN CODEX STANDARDS DAIRY WORKABLE PACKAGE

*Comments of Uruguay*

#### URUGUAY

Particular comments on ISO 5537 I IDF 26:2004– Dried milk – Determination of moisture content (Reference method)

Uruguay has reservations about the standard ISO 5537 IDF26:2004. It is understood that this standard does not comply with several of the general criteria established by CODEX to select a method of analysis. The method of analysis described is: drying in an oven at 87°C for 5 hours while an air steam passes through the sample, at 33ml/min. This requires specific equipment and supplies, which were not required in the previous version of the same standard, in which you could evaluate the specification established in the product standard (being fit for purpose). It also requires measuring the air quality and flow, which must be demonstrated through traceable calibrations with international recognition, not being this available in many countries.

The standard includes repeatability and reproducibility data (of proficiency testing) for whole milk powder and skim milk, in values which are below to the required ones in the Codex product specification, so there is no evidence of the behavior of this method in other powdered dairy products and a note clarifying that proficiency tests are not applicable to other ranges and matrices.

With regard to the practicability and applicability of the new version, there are several disadvantages as for the capacity of the number of samples possible to perform which is limited to the amount of places available with the oven, the availability of supplies and specific packing which are replaced with a certain frequency together with the generation of waste to the environment.

The previous version of the method could be applied uniformly to several groups of dairy products, this is not possible to do with the current version, due to the fact that it is of so specific application. The specification limits included in the Codex powdered milk products standard of were established from moisture results using the previous version of the method IDF 26 that is a different method. The principle of the IDF version is different, because it determines the weight loss in other drying conditions, forced convection oven at a temperature of 102°C. When updating the IDF 26 version and unifying it with ISO 5537, the drying conditions were modified to 87°C by using a specific oven. Uruguay understands that if this was to be acceptable, the methods should be defined as equivalent.