

BUREAU OF INDIAN STANDARDS

DRAFT FOR COMMENTS ONLY

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मसौदा संशोधन संख्या 1

**आई एस 12299 : 2021
डेयरी व्हाइटनर — विशिष्टि
(दूसरा पुनरीक्षण)**

DRAFT AMENDMENT NO. 1

TO

**IS 12299 : 2021
Dairy Whitener — Specification
(Second Revision)**

ICS 67.100.10

Dairy Products Sectional Committee, FAD 19 Last Date of Comments: **28 Nov 2025**

(Page 1 and 2, clause 2) – Delete the references of following standards:

<i>IS No.</i>	<i>Title</i>
5403 : 1999	Method for yeast and mould count of foodstuffs (<i>first revision</i>)
5887 (Part 1) : 1976	Methods for detection of bacteria responsible for food poisoning Part 1 – Isolation, identification and enumeration of <i>Escherichia coli</i> (<i>first Revision</i>)
5887 (Part 2) : 1976	Methods for detection of bacteria responsible for food poisoning Part 2 Isolation, identification and enumeration of <i>Staphylococcus aureus</i> and faecal streptococci (<i>first revision</i>)
5887 (Part 3) : 1999	Methods for detection of bacteria responsible for food poisoning Part 3 General guidance on methods for the detection of Salmonella (<i>second revision</i>)
11721 : 2013/ ISO 1736 : 2008	Dried milk and dried milk products — Determination of fat content — Gravimetric method (Reference method) (<i>second revision</i>)
ISO 6091 : 2010	Dried milk — Determination of titratable acidity (Reference method)

- ISO 6092 : 1980 Dried milk — Determination of titratable acidity (Routine method)
- ISO 15213 : 2003 Microbiology of food and animal feeding stuffs — Horizontal method for the enumeration of sulfite reducing bacteria growing under anaerobic conditions

(Page 1 and 2, clause 2) – Insert the following references of standards at appropriate places:

<i>IS No.</i>	<i>Title</i>
IS 5887 (Part 3/Sec 1) : 2020/ISO 6579-1 : 2017	Methods for detection of bacteria responsible for food poisoning Part 3 Horizontal method for the detection, enumeration and serotyping of salmonella Section 1 Detection of <i>Salmonella</i> spp. (<i>third revision</i>)
IS 5887 (Part 8/Sec 1) : 2023/ISO 6888-1 : 2021	Methods for detection of bacteria responsible for food poisoning Part 8 Horizontal method for the enumeration of coagulase-positive staphylococci (<i>Staphylococcus aureus</i> and other species) Section 1 Method using baird-parker agar medium (<i>first revision</i>)
IS 5887 (Part 8/Sec 2) : 2023/ISO 6888-2 : 2021	Methods for detection of bacteria responsible for food poisoning Part 8 Horizontal method for the enumeration of coagulase-positive Staphylococci (<i>Staphylococcus Aureus</i> and other species) Section 2 Method using rabbit plasma fibrinogen agar medium (<i>first revision</i>)
IS 11765 : 2017/ISO 6091 : 2010	Dried milk — Determination of titratable acidity (Reference Method) (<i>first revision</i>)
IS 11766 : 1986/ISO 6092 : 1980	Method for determination of titratable acidity in milk powder and similar products (Routine Method)
IS 16069 (Part 2) : 2013/ISO 21527-2	Microbiology of food and animal feeding stuffs — Horizontal method for the enumeration of yeasts and moulds — Part 2 Colony count technique in products with water activity less than or equal to 0.95
IS 16424 : 2016/ISO 7251 : 2005	Microbiology of food and animal feeding stuffs – Horizontal method for the detection and enumeration of presumptive <i>Escherichia coli</i> – Most Probable Number technique
IS 18349 (Part 1) : 2023/ISO 15213-1 : 2023	Microbiology of the food chain — Horizontal method for the detection and enumeration of <i>Clostridium</i> spp: Part 1 - Enumeration of sulfite-reducing <i>Clostridium</i> spp. by colony-count technique
IS 19396 : 2025/ISO 23318 : 2022	Milk, dried milk products and cream — Determination of fat content — Gravimetric method (under publication)
ISO 21543:2020	Milk and milk products — Guidelines for the application of near infrared spectrometry

[Page 3, Table 1, *Sl No.* (i), *col 7*] — Substitute ‘IS 11623* or IS 16072 or ISO 21543¹⁾’ for

the existing.

[Page 3, Table 1, Sl No. (ii), col 7] — Substitute ‘IS 19396’ for ‘IS 11721’.

[Page 3, Table 1, Sl No. (iii), col 2] — Substitute ‘²⁾’ for ‘*’.

[Page 3, Table 1, Sl No. (viii), col 7] — Substitute ‘IS 11765* or IS 11766’ for the existing.

(Page 3, Table 1) — Insert the following note at the end:

‘NOTE – In case of dispute, the method indicated by ‘*’ shall be the referee method.’

(Page 3, Table 1, footnote) — Substitute the following for the existing footnote:

¹⁾ Before being used, the instrument should be calibrated with adequate data of similar milk products and validated against reference standard method as per the procedure prescribed ISO 21543.

²⁾ Protein content is 6.38 multiplied by the total Kjeldahl nitrogen determined.’

[Page 3, Table 2, Sl No. (iii), col 7] — Substitute ‘IS 5887 (Part 8/Sec 1* or 2)’ for ‘IS 5887 (Part 2)’.

[Page 3, Table 2, Sl No. (iv), col 7] — Substitute ‘IS 16069 (Part 2)’ for ‘IS 5403’.

[Page 3, Table 2, Sl No. (v), col 7] — Substitute ‘IS 5887 (Part 3/Sec 1)’ for ‘IS 5887 (Part 3)’.

[Page 3, Table 2, Sl No. (viii), col 7] — Substitute ‘IS 18349 (Part 1)’ for ‘ISO 15213’.

[Page 3, Table 2, Sl No. (ix), col 7] — Substitute ‘IS 16424’ for ‘IS 5887 (Part 1)’.

(Page 3, Table 2) – Insert the following note at the end:

NOTE – In case of dispute, the method indicated by ‘*’ shall be the referee method.’

(FAD 19)