

Standard Method of Test for

ODOR IN CASEIN¹



ASTM Designation: D 2169 - 66

This Standard of the American Society for Testing and Materials is issued under the fixed designation D 2169; the number immediately following the designation indicates the year of original adoption or, in the case of revision, the year of last revision. A number in parentheses indicates the year of last reapproval.

Scope

1. This method covers the determination of odor in casein.

Significance

2. Acceptable casein will have a clean, characteristic odor but not a sour or putrefactive odor. The latter may reflect protein degradation and impair the functionality of the casein.

Apparatus

3. (a) *Glass Jar*, 8-oz, with screw cap.
- (b) *Hot-Water Bath*.

Sampling

4. The material shall be sampled in accordance with the Method of Sampling

¹ Under the standardization procedure of the Society, this method is under the jurisdiction of the ASTM Committee D-25 on Casein and Similar Protein Materials. A list of members may be found in the ASTM Year Book.

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Casein and Similar Protein Material-
(ASTM Designation: D 1697).²

Procedure

5. (a) Add 30 ml of distilled water to a clean 8-oz glass jar.

(b) Add 10 g of casein, cover, and hold 10 min in a water bath at 160 to 180 F.

(c) Let cool 30 min and examine for odor.

Report

6. Report odor as clean and characteristic or sour or putrefactive.

Reproducibility

7. Consistent detection of casein odor is usually possible, particularly if one is experienced in testing of casein solutions. Questionable samples should always be run against an acceptable control to ensure good reproducibility of the test.

² Appears in this publication.