

SRI LANKA STANDARD 824 PART 2: 2018
UDC 637.146.3

**SPECIFICATION FOR
FERMENTED MILK PRODUCTS
PART 2: YOGHURT**
(First Revision)

SRI LANKA STANDARDS INSTITUTION

Sri Lanka Standard
SPECIFICATION FOR FERMENTED MILK PRODUCTS
PART 2: YOGHURT
(First Revision)

SLS 824 Part 2: 2018

Gr. 8

Copyright Reserved
SRI LANKA STANDARDS INSTITUTION
17, Victoria place,
Elvitigala Mawatha,
Colombo 8,
Sri Lanka.

Sri Lanka Standard
SPECIFICATION FOR FERMENTED MILK PRODUCTS
PART 2: YOGHURT
(First Revision)

FOREWORD

This Standard was approved by the Sectoral Committee on Food Products and was authorized for adoption and publication as a Sri Lanka Standard by the Council of the Sri Lanka Standards Institution on 2018-08-10.

This Standard was first published in 1988. In this Revision, compositional requirements have been updated by introducing milk protein as a requirement and microbiological requirements by introducing a three class monitoring plan and limits for *Salmonella* and *Listeria monocytogenes*. References to the latest methods of test have been given.

This Standard (**SLS 824**) consists of two parts as follows:

Part 1: Curd

Part 2: Yoghurt

This Standard is subject to the provisions of the Food Act No. 26 of 1980 and the regulations framed thereunder.

For the purpose of deciding whether a particular requirement of this Standard is complied with, the final value, observed or calculated, expressing the result of a test or an analysis shall be rounded off in accordance with **SLS 102**. The number of significant places retained in the rounded off value should be the same as that of the specified value in this Standard.

In the preparation of this Standard the assistance obtained from the publications of the Codex Alimentarius Commission, National Health and Medical Research Council of Australia and Bureau of Indian Standards is gratefully acknowledged.

1 SCOPE

This Part of the Standard prescribes the requirements and methods of sampling and test for yoghurt.

2 REFERENCES

ISO	29981	Milk products--Enumeration of presumptive bifidobacteria – Colony - count technique at 37 °C
SLS	102	Rules for rounding off numerical values
SLS	143	Code of practice for general principles of food hygiene
SLS	148	Cocoa powder and cocoa-sugar mixtures
SLS	181	Raw and processed milk
SLS	191	White sugar
SLS	265	Jams, jellies and marmalades