

Department of Primary Industry

AUSTRALIAN CODE OF PRACTICE FOR DAIRY FACTORIES

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Section K

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Section K— Bibliography of relevant literature

Part I—Standards association of Australia

Milking equipment

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| 1 | AS 1187-1977 | Refrigerated farm milk tank-units |
| 2 | AS 1536-1977 | Code of practice for cleaning and sanitizing milking equipment |
| 3 | AS 1539-1979 | Methods for the assessment of the mechanical condition of milking machines |
| 4 | AS 1778-1975 | Code of practice for milking installations (SAA milking machine code) |
| 5 | AS N37-1969 | Vacuum regulators for milking machines |
| 6 | AS N38-1969 | End-of-milking indicators |
| 7 | AS N56-1965 | Austenitic stainless steel pipes for milking machines and auxiliary equipment |
| 8 | AS N57-1965 | Glass pipes and fittings for milking machines and auxiliary equipment |
| 9 | AS N59-1966 | Materials in milking machines (for surfaces in contact with milk or detergent solutions) |
| 10 | AS N62-1968 | Non-refrigerated farm milk tanks |

Factory processing/equipment

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| 11 | AS 1030-1973 | Dial-type general purpose thermometers for use in the dairying industry |
| 12 | AS 1031-1973 | Metal-cased mercury-in-glass thermometers for use in the dairying industry |
| 13 | AS 1109-1981 | Graphical symbols for process flow diagrams for the food industry |
| 14 | AS 1528 | Tubes (stainless steel) and tube fittings for the food industry |
| | (a) Part 1-1973 | Tubes |
| | (b) Part 2-1976 | Screwed couplings |
| | (c) Part 3-1975 | Bends and tees |
| | (d) Part 4-1976 | Clamp liners with gaskets |
| 15 | AS 2093-1977 | Salt for use in the manufacture of dairy products |
| 16 | AS 2148-1978 | Hydrometers for use in milk |
| 17 | AS N47-1963 | Rectangular cheese hoops |

Detergents and sanitisers/cleaning and sanitising

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| 18 | AS 1087-1971 | Sodium hypochlorite solutions for use in the dairying industry |
| 19 | AS 1162-1973 | Code of practice for cleaning and sanitising dairy factory equipment |
| 20 | AS 1389-1973 | Acidic detergents for use in the dairying industry |
| 21 | AS 1398-1982 | Iodophors for use in the dairying industry |
| 22 | AS 1400-1981 | Heavy duty alkaline detergents for "in-place" cleaning in dairy factories |
| 23 | AS 1803-1982 | General purpose detergents for use in the dairying industry |
| 24 | AS 2541-1982 | Guide to the cleaning-in-place of dairy factory equipment |

Packaging

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| 25 | AS 1382-1974 | Glass milk and cream bottles of the metal foil cap type (200-600mL capacity) |
| 26 | AS 1404-1974 | Single-use rigid and semi-rigid plastics containers for dairy products |
| 27 | AS 1764-1975 | Vegetable parchment for wrapping dairy products |
| 28 | AS 1813-1975 | Aluminium foil/vegetable parchment laminates for wrapping dairy products |
| 29 | AS 1814-1975 | High wet-strength greaseproof paper for wrapping dairy products |
| 30 | AS 2070
Part 1-1980
Part 2-1977
Part 3-1979
Part 4-1979
Part 5-1981
Part 6-1984 | Plastics materials for food contact use
Polyethylene
Polyvinyl chloride (PVC) compound
Styrene plastics materials
Acrylonitrile plastics materials
Polypropylene
Colourants |
| 31 | AS 2139-1978 | Single use containers for liquid dairy products |
| 32 | AS 2171 | Code of practice for the manufacture of plastics items for food contact applications |
| 33 | AS 2173-1978 | Corrugated fibreboard containers and container blanks for export of butter |
| 34 | AS 2183-1978 | Flexible wrappings (including laminates) for rindless cheese |
| 35 | AS 2477-1981 | Coatings for rinded cheese |
| 36 | AS N35-1967 | Tinned steel milk cans and lids |

Sampling and testing		
37	AS 1084-1974	Methods for the analysis of liquid milk and cream
38	AS 1095	Microbiological methods for the dairy industry
	(a) Part 1-1971	General procedures and techniques
	(b) Part 2	Methods for the examination of specific dairy products
	2.1-1981	Liquid milk
	2.2-1981	Cream
	2.3-1983	Butter and related products
	2.4-1981	Cheese
	2.5-1974	Ice cream and frozen milk products
	2.6-1978	Caseins, caseinates and coprecipitates
	2.7-1982	UHT milk, cream and other liquid products
	2.8-1982	Dried dairy products
	2.9-1977	Sweetened condensed milk
	2.10-1976	Canned dairy products
	2.11-1978	Cultured dairy products
	(c) Part 3	Methods for the detection of specific groups of micro-organisms
	3.1-1973	Coliforms
	3.2-1976	Coagulase-positive staphylococci
	3.3-1982	Yeasts and moulds
	3.4-1976	Lipolytic organisms in butter
	3.5-1976	Psychotrophic organisms
	3.6-1975	Proteolytic organisms
	3.7-1979	Bacterial spores
	3.8-1984	Salmonellae
	3.9-1978	Thermophilic organisms
	3.10-1984	<i>Escherichia coli</i> — direct plate method
	3A-1976	Appendix A: Preparation of media and diluents
	(d) Part 4	Methods for the examination of water and air
	4.1.1 to	Microbiological examination of water
	4.1.13-1981	
	4.2-1980	Microbiological examination of air
	(e) Part 5	Methods for the assessment of dairy plant hygiene
	5.2-1979	Assessment of the microbial condition of retail containers for dairy products
37	AS 1166-1974	Methods for sampling milk and milk products
38	AS 1374-1981	In-line milk sampling devices

39	AS 1629-1974	Methods for the analysis of dried milk and whey
	Section 3	Physical examination
	3.4-1978	Determination of the heat stability of skim milk powder
	3.5-1978	Determination of the viscosity index of dried skim milk
40	AS 1739-1975	Methods for the analysis of butter
41	AS 1938-1976	Method for the determination of the fat content of milk on a mass per volume basis
42	AS 2138-1979	Method for the determination of extraneous matter in dairy products
43	AS 2138P-1979	Reference print — determination of extraneous matter in dairy products
44	AS 2242	Instrumental methods for the analysis of milk and milk products
	Part 1.1-1979	Determination of fat in whole milk — turbidimetric methods
45	AS 2300	Methods of chemical and physical testing for the dairying industry
	(a) Part 1	General methods and principles
	1.4.1-1983	Determination of fat content of milks and liquid dairy products by the Babcock method — glassware
	(b) Part 2	Liquid milks
	2.1-1980	Method for determining the efficiency of homogenization of milk
	2.3-1981	Determination of the iodide content of milk — selective ion electrode method
	2.4-1985	Methods for the determination of the freezing point of milk — modified Hortvet method
	2.5-1985	Methods for the determination of the freezing point of milk — Thermistor method
	(c) Part 6	Cheese
	6.6-1980	Determination of lactose in cheese — reference method
	6.7-1980	Determination of total carbohydrate (as lactose) in cheese — routine method
	6.8-1982	Determination of nitrate and nitrite in cheese by cadmium reduction and photometry
	(d) Part 8	Anhydrous milk fat
	8.1-1983	Scope and general requirements
	8.2-1983	Moisture
	8.3-1983	Fat
	8.4-1983	Free fatty acid

	8.5-1983	Refractive index
	8.6-1983	Peroxide value
	(e) Part 11	Cultured milk products
	11.1-1984	Analysis of yoghurt
46	AS 2542	Sensory analysis of foods
	Part 1	General guide to terminology
	1.1-1984	General requirements
	1.2-1984	Types and choice of test
	2.1-1982	Specific methods — paired comparison test
	2.2-1983	Specific methods — triangle test
47	AS 2609	Materials used for the packaging of food and beverages — methods for the assessment of odour and taint
	Part 1-1983	Sensory methods
	Part 2-1983	Instrumental methods
48	AS N26-1969	Glassware and methods for the determination of the percentage of fat in milk, skim milk, separated milk, buttermilk and cream by the Babcock method
49	AS N48-1965	Methods for the chemical analysis of condensed milk
50	AS N60-1970	Methods for the sampling and analysis of acid and rennet caseins
51	AS N72-1970	Methods for the chemical analysis of ice cream and frozen milk products
52	AS N75-1970	Methods for the sampling and chemical analysis of cheese
	Quality Control	
53	AS 1057-1982	Terms used in quality control
54	AS 1199-1972	Sampling procedures and tables for inspection by attributes
55	AS 1399-1973	Guide to AS 1199, sampling procedures and tables for inspection by attributes
56	AS 1821-1975	Suppliers quality control system — level 1
57	AS 1822-1975	Suppliers quality control system — level 2
58	AS 1823-1975	Suppliers quality control system — level 3
59	AS 2000-1978	Guide to AS 1821-1823 suppliers quality control systems

General

60	AS1132	Methods of test for air filters for use in air-conditioning and general ventilation
	1132.1-1973	Apparatus, materials, reagents and test samples prerequisite and common to methods constituting an evaluation
	1132.2-1973	Determination of initial resistance
	1132.3-1973	Determination of oil carry-over
	1132.4-1973	Determination of arrestance efficiency, average arrestance efficiency, dust-holding capacity, and dust-holding capacity per unit of effective face area for test dust No.4
	1132.5-1973	Determination of arrestance efficiency, average arrestance efficiency, dust-holding capacity, and dust-holding capacity per unit of effective face area for test dusts Nos 1, 2 and 3
	1132.6-1973	Determination of dynamic arrestance efficiency (mounting resistance), dynamic arrestance efficiency (steady state), and dynamic dust-holding capacity of self-renewable (ClassD), fresh medium (Kind1) filters
	1132.7-1973	Determination of dynamic arrestance efficiency (mounting resistance) and dynamic arrestance efficiency (steady state) of self-renewable (Class D), reconditioned medium (Kind II) filters
	1132.8-1973	Determination of effectiveness of renewing mechanism of filters incorporating restoration to original condition
	1132.9-1973	Determination of local area flaws and pinhole leaks
61	AS 1470-1973	Code of general principles for safe working in industry
62	AS 1323-1973	Glossary of terms for air filters for use in air-conditioning and general ventilation
63	AS 1324-1973	Air filters for use in air-conditioning and general ventilation
64	AS 1345-1982	Identification of the contents of piping, conduits and ducts
65	AS 1680-1976	Code of practice for interior lighting and the visual environment
66	AS 1680G-1978	Reflectance gauge

67	AS 1755-1975	Rules for safe operation of conveyors, including design, construction, maintenance and inspection (known as the SAA Conveyor Safety Code)
68	AS 2210-1980	Safety footwear
69	AS 2536-1982	Surface texture

Part II—Overseas standards

British

70	BS 4285-1968	Methods of microbiological examination for dairy purposes, Supplement No.1 (1970)
71	BS 5720-1979	Code of practice for mechanical ventilation and air conditions in buildings

United States

Published 3-A and E-3-A Sanitary standards and accepted practices

3-A Sanitary standards

72	01-06	3-A Sanitary standards for storage tanks for milk and milk products (1974)
73	20-13	3-A Sanitary standards for centrifugal and positive rotary pumps for milk and milk products (1978)
74	04-03	3-A Sanitary standards for homogenisers and pumps of the plunger type (1971)
75	05-13	3-A Sanitary standards for stainless steel automotive milk and milk product transportation tanks for bulk delivery and/or farm pick-up service (1975)
76	08-17	3-A Sanitary standards for fittings used on milk and milk products equipment and used on sanitary lines conducting milk and milk products as amended, Parts I and II (1976)
77	08-17A	Supplement No.1 to 08-17
78	09-07	3-A Sanitary standards for instrument fittings and connections used on milk and milk products equipment, Parts I and II (1975)
79	10-00	3-A Sanitary standards for milk and milk products filters using disposable filter media, as amended by 10.01 and 10.02 (1950)
80	11-03	3-A Sanitary standards for plate type heat exchangers for milk and milk products (1972)
81	11-04	3-A Sanitary standards for tubular heat exchangers for milk and milk products (1972)

82	13-06	3-A Sanitary standards for farm milk cooling and holding tanks (1975)
83	16-04	3-A Sanitary standards for milk and milk products evaporators and vacuum pans (1970)
84	17-06	3-A Sanitary standards for fillers and sealers of single service containers for milk and fluid milk products, as amended (1975)
85	18-00	3-A Sanitary standards for multiple-use rubber and rubber-like materials used as product contact surfaces in dairy equipment (1963)
86	19-03	3-A Sanitary standards for batch and continuous freezers for ice cream, ices and similarly frozen dairy foods, as amended (1977)
87	20-11	3-A Sanitary standards for multiple use plastic materials used as product contact surfaces for dairy equipment, as amended (1964)
88	22-04	3-A Sanitary standards for silo-type storage tanks for milk and milk products (1976)
89	23-01	3-A Sanitary standards for equipment for packaging frozen desserts, cottage cheese and similar milk products, as amended (1977)
90	24-00	3-A Sanitary standards for non-coil type batch pasteurisers (1965)
91	25-00	3-A Sanitary standards for non-coil type batch processors for milk and milk products (1965)
92	26-01	3-A Sanitary standards for sifters for dry milk and dry milk products (1979)
93	27-01	3-A Sanitary standards for equipment for packaging dry milk and dry milk products (1979)
94	28-00	3-A Sanitary standards for flow meters for milk and liquid milk products (1971)
95	29-00	3-A Sanitary standards for air eliminators for milk and fluid milk products (1972)
96	30-00	3-A Sanitary standards for farm milk storage tanks (1973)
97	31-00	3-A Sanitary standards for scraped surface heat exchanges, as amended (1976)
98	32-00	3-A Sanitary standards for uninsulated tanks for milk and milk products (1975)
99	32-00A	Amendment to 32-00
100	33-00	3-A Sanitary standards for polished metal tubing for dairy products (1977)

101	34-00	3-A Sanitary standards for portable bins for dry milk and dry milk products (1977)
102	35-00	3-A Sanitary standards for continuous blenders (1977)
103	36-00	3-A Sanitary standards for colloid mills (1977)
104	37-00	3-A Sanitary standards for pressure and level sensing devices (1972)
105	38-00	3-A Sanitary standards for cottage cheese vats (in press)

3-A Accepted practices

106	603-03	3-A Accepted practices for the sanitary construction, installation, testing and operation of high temperature short-time pasteurisers, revised (1967)
107	603-04	Amendment to 603-03
108	604-03	3-A Accepted practices for supplying air under pressure in contact with milk, milk products and product contact surfaces (1972)
109	605-02	3-A Accepted practices for permanently installed sanitary product pipelines and cleaning systems, with amendment (1967)
110	606-02	3-A Accepted practices for the design, fabrication and installation of milking and milk handling equipment (1977)
111	607-02	3-A Accepted practices for milk and milk products spray drying systems (1979)
112	608-00	3-A Accepted practices for instantising systems for dry milk and dry milk products (1972)
113	609-00	3-A Accepted practices for a method of producing steam of culinary quality (1979)

Part III—Other publications

(a) Australian:

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| 114 | "Guidelines for the Cold Storage and Interstate Transportation of Butter" Department of Primary Industry, Canberra, ACT, November 1979. |
| 115 | "Building Materials in Dairy Industry, Proceedings of a Symposium, held by the Victorian Division", <i>Supplement to the Australian Journal of Dairy Industry</i> , Vol. 27, No. 1, appropriate sections of Technical Publication No. 22, 1972. |
| 116 | "Proceedings of a Symposium on Dairy Factory Maintenance and Improvement, held by the Victorian Division", <i>Australian Journal of Dairy Technology</i> , Vol. 24, No. 4, 1969, pp. 206–16. |
| 117 | "Good Manufacturing Practice for Dried Milk Products", Proceedings of Australian Society of Dairy Technology Seminar, July 1978. |

(b) Overseas

- 118 International Dairy Federation, "The Planning, General Maintenance and Good Housekeeping in Dairy Factories", *International Dairy Federation Bulletin*, Brussels, Part VI, 1971.
- 119 World Health Organisation, *International Standards for Drinking Water*, 3rd edition, 1971.
- 120 *New Zealand Code of Practice:*
Code of Practice, Part A, Sanitary Design of Dairy Food Factories (Plan Approval Registration and Licensing), March 1981.
Code of Practice, Part B, Dairy Food Manufacturing Equipment, Evaluation and Approval, April 1981.
- 121 Earle R.L., *Unit Operations in Food Processing*, Massey University of Manawatu, New Zealand, Pergamon Press.
- 122 Specification for Sheet Metal Work DW/132, High Velocity High Pressure Air Systems 1970, Heating and Ventilating Contractors Association, 172 Buckingham Palace Road, London.
- 123 Specification for Sheet Metal Work DW/121, Low Velocity Low Pressure Air Systems 1979. Heating and Ventilating Contractors Association, 172 Buckingham Palace Road, London.
- 124 American Public Health Association (1972) *Standard Methods for the Examination of Waste and Waste Water*, pp.117–223, 13th edn, Washington DC.
- 125 American Public Health Association (1967), *Standard Methods for the Examination of Dairy Products* pp.142–147, 12th edn, New York.
- 126 US National Association of Dairy Equipment Manufacturers (1963), *Producing Culinary Steam for Processed Milk and Milk Products*, Washington DC.
- 127 Harper, James W. & Hall, Carl W., *Dairy Technology and Engineering*, AVI Publishing Company Inc., Westport, Connecticut.
- 128 "Canadian Guidelines for Inspections of Dairy Plants", Department of Agriculture, Canada, Ottawa 1980.
- 129 Kessler, Professor Dr Ing. M.G., *Food Engineering and Dairy Technology*, Verlag A. Kessler PO Box 1721, D-8050 Freising (FR Germany).