

## APPENDIX AA

### ADOPTION PROPOSAL FORM

CPR183/F12

#### KENYA BUREAU OF STANDARDS

<b>Document Type:</b>	<b>Adoption proposal</b>	
<b>Dates:</b>	Circulation date	Closing date
	<b>2026-01-30</b>	<b>2026-02-02</b>
<b>TC Secretary</b>	<b>This form shall be filled, signed and returned to Kenya Bureau of Standards for the attention of Naomi Mariach <a href="mailto:mariachn@kebs.org">mariachn@kebs.org</a></b>	

The Kenya Bureau of Standards intends to adopt the International Standards as detailed here below:

**Number:** ISO 14156:2025

**Title:** Milk and milk products — Extraction methods for lipids and liposoluble compounds

**Scope:** This document specifies methods for the extraction or separation of a representative part of the fat, containing lipids and liposoluble compounds, from milk and milk products.

The method is applicable to the methods described in ISO 12078, ISO 15884, ISO 15885 and ISO 18252.

**NOTE** Free fatty acids are not part of extracted fat as described in methods for the fat determination in milk, condensed milk, dried milk products, cream and fermented milk

**Number:** ISO 8086:2004.

**Title:** Dairy plant — Hygiene conditions — General guidance on inspection and sampling procedures

**Scope:** gives general guidelines for inspection and sampling procedures to be used to check the effectiveness of cleaning and disinfection methods used in dairy plants and receiving stations, including milk-collection tankers.

It deals with visual inspection, sampling from plant surfaces (product line, bottle washing equipment, containers, etc.), re-usable product containers, air, sampling of water and aqueous solutions other than those added to the product, and sampling of raw materials and products.

It does not cover equipment normally installed in farms (e.g. milking machinery or refrigerated bulk milk tanks), nor does it deal with the equally important areas of health and hygiene of personnel, factory environment, internal arrangement of the factory, methods of cleaning, packaging materials brought in new from outside (paper, cardboard, plastic, new bottles, etc.), food ingredients and additives, selection of number of units and treatment of the sample in the laboratory.

**Number:** ISO 9622:2013

**Title:** Milk and liquid milk products — Guidelines for the application of mid-infrared spectrometry

**Scope:** Gives guidelines for the quantitative compositional analysis of milk and liquid milk products, such as raw milk, processed milk, cream and whey, by measurement of the absorption of mid-infrared radiation.

Additional built-in instrument features, such as a conductivity sensor, can improve the performance in the determination of compositional parameters and allow for the estimation of other parameters. The guidelines specified are applicable to the analysis of cow's milk. The guidelines are also applicable to the analysis of milk of other species (goat, ewe, buffalo, etc.) and derived liquid milk products, provided adequate calibrations are generated for each application and adequate control procedures are in place

**Number:** ISO 14461-2:2005

**Title:** Milk and milk products — Quality control in microbiological laboratories Part 2: Determination of the reliability of colony counts of parallel plates and subsequent dilution steps

**Scope:** Describes a routine procedure for the evaluation of results of the enumeration of microorganisms using colony-count methods with subsequent 10-fold dilution steps and one plate or two parallel plates within each dilution step.

**Number:** ISO 21543:2020

**Title:** Milk and milk products — Guidelines for the application of near infrared spectrometry

**Scope:** Gives guidelines for the use of near infrared (NIR) spectrometry in the analysis of milk and milk products in liquid, semi-solid or solid form. Depending on the sample form and application, different instrument setups for transmittance, diffuse reflectance or transreflectance can be applied.

**Number:** ISO 8968-3:2004/Cor 1:2011

**Title:** Milk — Determination of nitrogen content — Part 3: Block-digestion method (Semi-micro rapid routine method) Technical Corrigendum 1

**Scope:** specifies a method for the determination of the nitrogen content of liquid, whole or skimmed milk. It concerns a semi-micro rapid routine method following the block-digestion principle.

We are therefore seeking views from potential users in respect of the same. The Standard is available at the Kenya Bureau of Standards Information Centre. Please tick and fill in your preference of the listed option. (If the spaces provided are not enough, please attach a separate sheet of paper).

Adoption acceptable as presented

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Adoption proposal not acceptable because of the reason(s) below

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Our Recommendations are as follows

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Name and Signature (of respondent): .....

Position (of respondent): .....

On behalf of ..... (Name of organization)

Date .....

**NOTE:** Absence of any reply or comments shall be deemed to be an acceptance of the proposal for adoption and **shall constitute an approval vote.**