INTERNATIONAL STANDARD 1193

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Butter triers

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FOREWORD

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Draft International Standards adopted by the Technical Committees are circulated to the Member Bodies for approval before their acceptance as International Standards by the ISO Council.

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It was approved in November 1971 by the Member Bodies of the following countries :

Austria	Germany	Poland
Belgium	Hungary	Portugal
Brazil	India	South Africa, Rep. of
Chile	Iran	Sweden
Czechoslovakia	Israel	Turkey
Egypt, Arab Rep. of	Netherlands	United Kingdom
France	New Zealand	U.S.S.R.

No Member Body expressed disapproval of the document.

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Butter triers

1 SCOPE AND FIELD OF APPLICATION

This International Standard specifies requirements for triers for the sampling of butter in bulk and in small packages and gives dimensions of the triers for guidance only.

2 REFERENCES

ISO/R 707, *Milk and milk products – Sampling.*

ISO 1194, *Cheese triers.*

3 TYPES OF TRIERS

Three types of trier are specified, namely :

Type A – Long – specially designed for the sampling of butter in kegs;

Type B – Medium;

Type C – Short – specially designed for the sampling of butter in small packages.

4 MATERIALS

The blade and stem shall be made of stainless steel of appropriate hardness.

The grip shall preferably be made of stainless steel. Other materials may be used provided that they do not impart any odours and, in the case of sterilizable triers, they must withstand repeated sterilization.

5 CONSTRUCTION

5.1 The blade and stem shall preferably be made in one piece; the transition shall be smooth and polished.

5.2 The transition from stem to blade shall be such that the core of butter can be removed easily from the blade.

5.3 The stem shall be circular or oval in cross-section and shall either be straight, running in line or parallel with the back of the blade, or be slightly bent in such a way as to have the handle in line with the central axis of the groove.

5.4 The blade shall taper slightly to the rounded end in such a way that the core of butter can be withdrawn easily and the change in structure of the core of butter is kept to a minimum.

5.5 The groove of the blade shall have sufficient depth and the edges of the blade shall be sufficiently sharp (but avoiding the risk of causing injuries to the operator) to facilitate the sampling of hard butter.

5.6 The surface of the blade shall be smooth. The inner surface of the blade shall have a circular cross-section.

5.7 The shape, material and finish shall be such as to permit the trier to be easily cleaned or sterilized, as appropriate, according to the conditions described in clause 2.2.1.3 of ISO/R 707.

6 PRINCIPAL DIMENSIONS

The types of triers specified in the table are suitable for sampling butter but the dimensions are given for guidance only.

Values in millimetres

Dimension		Type A Long	Type B Medium	Type C Short
a	Length of blade (subject to a tolerance of 10 %)	540	225	125
b	Minimum thickness of metal in middle of blade	1.8	1.5	1.0
c	Minimum frontal breadth at 15 mm from end of blade	17	17	11

NOTE – The length and breadth of butter triers Type A and Type C are identical with those of cheese triers Type A and Type C (see ISO 1194). Cheese triers are made from thinner material, however, to ensure a tight closing of the hole when reintroducing the core of butter.