
**Meat and meat products — Detection of
colouring agents — Method using thin-layer
chromatography**

*Viande et produits à base de viande — Détection des agents colorants —
Méthode par chromatographie en couche mince*



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Foreword

ISO (the International Organization for Standardization) is a worldwide federation of national standards bodies (ISO member bodies). The work of preparing International Standards is normally carried out through ISO technical committees. Each member body interested in a subject for which a technical committee has been established has the right to be represented on that committee. International organizations, governmental and non-governmental, in liaison with ISO, also take part in the work. ISO collaborates closely with the International Electrotechnical Commission (IEC) on all matters of electrotechnical standardization.

International Standards are drafted in accordance with the rules given in the ISO/IEC Directives, Part 3.

Draft International Standards adopted by the technical committees are circulated to the member bodies for voting. Publication as an International Standard requires approval by at least 75 % of the member bodies casting a vote.

Attention is drawn to the possibility that some of the elements of this International Standard may be the subject of patent rights. ISO shall not be held responsible for identifying any or all such patent rights.

International Standard ISO 13496 was prepared by Technical Committee ISO/TC 34, *Agricultural food products*, Subcommittee SC 6, *Meat and meat products*.

Annex B forms a normative part of this International Standard. Annexes A and C are for information only.

Meat and meat products — Detection of colouring agents — Method using thin-layer chromatography

1 Scope

This International Standard specifies a thin-layer chromatographic method for the detection of synthetic, water-soluble colouring agents in meat and meat products.

The following colouring agents can be detected with the method:

Tartrazine	Patent Blue V
Quinoline Yellow	Indigotine
Sunset Yellow FCF	Brilliant Black PN
Amaranth	Black 7984
Ponceau 4R	Fast Green FCF
Erythrosine	Blue VRS

Synonyms and identity numbers of these colouring agents are listed in annex A.

The plant colours and plant extracts which have been observed not to interfere with this method are listed in Table B.1. Natural colours which in some cases have been shown to interfere with this method are listed in Table B.2.

2 Normative references

The following normative documents contain provisions which, through reference in this text, constitute provisions of this International Standard. For dated references, subsequent amendments to, or revisions of, any of these publications do not apply. However, parties to agreements based on this International Standard are encouraged to investigate the possibility of applying the most recent editions of the normative documents indicated below. For undated references, the latest edition of the normative document referred to applies. Members of ISO and IEC maintain registers of currently valid International Standards.

ISO 3696:1987, *Water for analytical laboratory use — Specification and test methods*.

AOAC 46.1.08:1995, *Official Methods of Analysis* (AOAC International).

3 Term and definition

For the purposes of this International Standard, the following term and definition apply.

3.1

detection of colouring agents

detection of the presence or absence of colouring agents in accordance with the method specified in this International Standard