
**Meat and meat products — Determination
of chloramphenicol content — Method
using liquid chromatography**

*Viande et produits à base de viande — Dosage du chloramphénicol —
Méthode par chromatographie en phase liquide*



Foreword

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International Standard ISO 13493 was prepared by Technical Committee ISO/TC 34, *Agricultural food products*, Subcommittee SC 6, *Meat and meat products*.

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Meat and meat products — Determination of chloramphenicol content — Method using liquid chromatography

1 Scope

This International Standard specifies a liquid chromatographic method for the determination of the chloramphenicol content of the muscle tissue of meat, including poultry.

The method is suitable for the determination of chloramphenicol contents greater than 6,5 µg/kg.

Test samples which have deteriorated cannot be analysed with this method.

NOTE This International Standard may be applicable for the determination of the chloramphenicol content of all kinds of meat and meat products. However, materials other than muscle tissue were not included in the collaborative testing of the method.

2 Normative reference

The following standard contains provisions which, through reference in this text, constitute provisions of this International Standard. At the time of publication, the edition indicated was valid. All standards are subject to revision, and parties to agreements based on this International Standard are encouraged to investigate the possibility of applying the most recent edition of the standard indicated below. Members of IEC and ISO maintain registers of currently valid International Standards.

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

3 Definition

For the purposes of this International Standard, the following definition applies.

3.1

chloramphenicol content of meat and meat products

mass fraction of chloramphenicol residue determined according to the procedure specified in this International Standard.

NOTE The chloramphenicol content is expressed in micrograms per kilogram.