

JAHVATATUD TERAVIDJASADUSED

Rasva happesuse määramine

Milled cereal products
Determination of fat acidity

EESTI STANDARDI EESSÕNA**NATIONAL FOREWORD**

Käesolev Eesti standard EVS-ISO 7305:2003 "Jahvatatud teraviljasaadused. Rasva happesuse määramine." sisaldab rahvusvahelise standardi ISO 7305:1998 "Milled cereal products - Determination of fat acidity" identset ingliskeelset teksti.	This Estonian Standard EVS-ISO 7305:2003 consists of the identical English text of the International Standard ISO 7305:1998 "Milled cereal products - Determination of fat acidity".
Standardi avaldamise korraldas Eesti Standardikeskus.	Estonian standard is published by the Estonian Centre for Standardisation.
Standard EVS-ISO 7305:2003 on kinnitatud Eesti Standardikeskuse 30.01.2003 käskkirjaga ja jõustub sellekohase teate avaldamisel EVS Teataja 2003. aasta veebruarikuu numbris.	This standard is ratified with the order of Estonian Centre for Standardisation dated 30.01.2003 and is endorsed with the notification published in the official bulletin of the Estonian national standardisation organisation.
Standard on kättesaadav Eesti Standardikeskusest.	The standard is available from Estonian Centre for Standardisation.

Käsitlusala

Standard kirjeldab jahvatatud teraviljasaadustes "rasva happesuse" määramise meetodit. See on rakendatav tavanisust ja kõvast nisust saadud jahule ja mannale, samuti makaronitoodetele.

Märkus. Meetod on kasutatav ka teraviljale, maisist saadud jahule ja mannale, ja rukkijahule ja kaerahelvestele, kuid enne rakendusala kinnitamist on lisaks tingimata vajalik laboratooriumitevaheline test.

ICS 67.060 Teravili, kaunvili ja nendest valmistatud tooted

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Foreword

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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.

International Standard ISO 7305 was prepared by Technical Committee ISO/TC 34, *Agricultural food products*, Subcommittee SC 4, *Cereals and pulses*.

This second edition cancels and replaces the first edition (ISO 7305:1986), which has been technically revised.

Annexes A and B of this International Standard are for information only.

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Introduction

This International Standard describes a method of estimating the quantity of long-chain, non-esterified fatty acids which are liberated by the action of lipase during the storage of milled cereal products. It therefore provides a sensitive and significant test to characterize the state of conservation and the utilization values of these products.

The solvent used for the extraction, 95 % ethanol, breaks all the low-energy links where fatty acids are involved, and solubilizes the latter rapidly and quantitatively, with the exclusion of the major part of amino acids and mineral salts.

Observation of the colour change at the endpoint of the titration is facilitated by the absence of turbidity in the solution and by the use of a filter that eliminates the yellow coloration of the extract.

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Milled cereal products — Determination of fat acidity

1 Scope

This International Standard specifies a method for the determination of the "fat acidity" of milled cereal products. It is applicable to flours and semolinas obtained from wheat and durum wheat, and also to pasta.

NOTE This method appears to be applicable also to grains, to flours and semolinas obtained from maize, and to rye flour and oat flakes, but a further interlaboratory test is necessary before confirming this extension of the field of application.

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 712:—¹⁾, *Cereals and cereal products — Determination of moisture content — Routine reference method*.

3 Definition

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

3.1

fat acidity

conventional term used to express the quantity of acids, essentially non-esterified fatty acids, extracted according to the procedure described in this International Standard

NOTE Fat acidity is expressed in milligrams of potassium hydroxide per 100 g of dry matter. It can also be expressed in milligrams of sodium hydroxide per 100 g of dry matter (see clause 11).

¹⁾ To be published. (Revision of ISO 712:1985)