

**Butter, edible oil emulsions and spreadable
fats - Determination of fat content
(Reference method)**

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Determination of fat content (Reference method)

EESTI STANDARDI EESSÕNA

NATIONAL FOREWORD

<p>Käesolev Eesti standard EVS-EN ISO 17189:2004 sisaldab Euroopa standardi EN ISO 17189:2003 ingliskeelset teksti.</p> <p>Käesolev dokument on jõustatud 23.11.2004 ja selle kohta on avaldatud teade Eesti standardiorganisatsiooni ametlikus väljaandes.</p> <p>Standard on kättesaadav Eesti standardiorganisatsioonist.</p>	<p>This Estonian standard EVS-EN ISO 17189:2004 consists of the English text of the European standard EN ISO 17189:2003.</p> <p>This document is endorsed on 23.11.2004 with the notification being published in the official publication of the Estonian national standardisation organisation.</p> <p>The standard is available from Estonian standardisation organisation.</p>
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<p>Käsitlusala:</p> <p>This International Standard specifies a method for the determination of the fat content of butter, edible oil emulsions (2.2) and spreadable fats (margarine, vegetable oil spreads, dairy spreads and blended spreads).</p>	<p>Scope:</p> <p>This International Standard specifies a method for the determination of the fat content of butter, edible oil emulsions (2.2) and spreadable fats (margarine, vegetable oil spreads, dairy spreads and blended spreads).</p>
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ICS 67.100.20

Võtmesõnad:

English version

Butter, edible oil emulsions and spreadable fats

Determination of fat content (Reference method)
(ISO 17189 : 2003)

Beurre, émulsions d'huile alimentaire et matières grasses tartifiables – Détermination de la teneur en matière grasse (Méthode de référence) (ISO 17189 : 2003)

Butter, Butterfett emulsionen und Streichfette – Bestimmung des Fettgehaltes (Referenzverfahren) (ISO 17189 : 2003)

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CEN

European Committee for Standardization
Comité Européen de Normalisation
Europäisches Komitee für Normung

Management Centre: rue de Stassart 36, B-1050 Brussels

Foreword

International Standard

ISO 17189 : 2003 Butter, edible oil emulsions and spreadable fats – Determination of fat content (Reference method),

which was prepared by ISO/TC 34 'Agricultural food products' of the International Organization for Standardization, has been adopted by Technical Committee CEN/TC 302 'Milk and milk products – Methods of sampling and analysis', the Secretariat of which is held by NEN, as a European Standard.

This European Standard shall be given the status of a national standard, either by publication of an identical text or by endorsement, and conflicting national standards withdrawn, by March 2004 at the latest.

In accordance with the CEN/CENELEC Internal Regulations, the national standards organizations of the following countries are bound to implement this European Standard:

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Endorsement notice

The text of the International Standard ISO 17189 : 2003 was approved by CEN as a European Standard without any modification.

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WARNING — The use of this International Standard may involve hazardous materials, operations and equipment. This standard does not purport to address all the safety problems associated with its use. It is the responsibility of the user of this standard to establish safety and health practices and determine the applicability of regulatory limitations prior to use.

1 Scope

This International Standard specifies a method for the determination of the fat content of butter, edible oil emulsions (2.2) and spreadable fats (margarine, vegetable oil spreads, dairy spreads and blended spreads).

2 Terms and definitions

For the purposes of this document, the following terms and definitions apply.

2.1

fat content

mass fraction of substances determined by the procedure specified in this International Standard

NOTE The fat content is expressed as a mass fraction in percent.

2.2

edible oil emulsion

high fat product (> 75 % fat) having the same constituents as butter but a composition that does not meet the Codex definition for butter

NOTE Reduced fat butters (e.g. 3/4 fat, 1/2 fat) are considered to belong to the class of spreadable fats.

3 Principle

Fat is extracted from the test portion using a specified solvent. The solvent/fat phase is separated from the aqueous phase and transferred quantitatively to a fat-collecting vessel. The solvent is removed by distillation or evaporation and the mass of substances extracted is determined.

4 Reagents

Use only reagents of recognized analytical grade, unless otherwise specified, and distilled or demineralized water or water of equivalent purity.

The reagents shall leave no appreciable residue upon evaporation when the determination is carried out by the method specified (see 8.1.2).