

LIHA JA LIHATOOTED
Üldise rasvasisalduse määramine

Meat and meat products
Determination of total fat content
(ISO 1443:1973)

EVS

EESTI STANDARDI EESSÕNA**NATIONAL FOREWORD**

See Eesti standard EVS-ISO 1443:2014 „Liha ja lihatooted. Üldise rasvasisalduse määramine“ sisaldab rahvusvahelise standardi ISO 1443:1973 „Meat and meat products – Determination of total fat content“ identset ingliskeelset teksti.	This Estonian Standard EVS-ISO 1443:2014 consists of the identical English text of the International Standard ISO 1443:1973 „Meat and meat products – Determination of total fat content“.
Ettepaneku rahvusvahelise standardi ümbertrüki meetodil ülevõtuks on esitanud EVS/TK 1, standardi avaldamist on korraldanud Eesti Standardikeskus.	Proposal to adopt the International Standard by reprint method has been presented by EVS/TK 1, the Estonian standard has been published by the Estonian Centre for Standardisation.
Standard EVS-ISO 1443:2014 on jõustunud sellekohase teate avaldamisega EVS Teataja 2014. aasta oktoobrikuu numbris.	This standard has been endorsed with a notification published in the official bulletin of the Estonian Centre for Standardisation.
Standard on kättesaadav Eesti Standardikeskusest.	The standard is available from the Estonian Centre for Standardisation.

Käsitlusala

See rahvusvaheline standard kirjeldab liha ja lihasaaduste üldise rasvasisalduse määramise referentsmeetodit¹.

¹ Saadud rasva ei saa kasutada rasva koostise määramiseks.

ICS 67.120.10

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Meat and meat products – Determination of total fat content

1 SCOPE AND FIELD OF APPLICATION

This International Standard specifies a reference method for the determination of the total fat content of meat and meat products¹⁾.

2 REFERENCE

ISO . . . , *Meat and meat products – Sampling*.²⁾

3 DEFINITION

total fat of meat and meat products : The fat extracted under the operating conditions described.

The total fat content is expressed as a percentage by mass.

4 PRINCIPLE

Boiling of the test portion with dilute hydrochloric acid to free the occluded and bound lipid fractions, filtration of the resulting mass, drying, and extraction with *n*-hexane or light petroleum, of the fat retained on the filter.

5 REAGENTS

All reagents shall be of a recognized analytical quality. Water shall be distilled water or water of at least equivalent purity.

5.1 Extraction solvent, *n*-hexane or, alternatively, light petroleum distilling between 40 and 60 °C, and having a bromine value less than 1. For either solvent, the residue on complete evaporation shall not exceed 0,002 g per 100 ml.

5.2 Hydrochloric acid, approximately 4 N solution.

Dilute 100 ml of concentrated hydrochloric acid ($\rho_{20} = 1,19$ g/ml) with 200 ml of water and mix.

5.3 Blue litmus paper.

5.4 Boiling chips.

6 APPARATUS

Usual laboratory equipment not otherwise specified, and the following items :

6.1 Mechanical meat mincer, laboratory size, fitted with a plate with holes of diameter not exceeding 4 mm.

6.2 Conical flask, capacity 250 ml.

6.3 Clock glass or **Petri dish**, diameter not less than 80 mm.

6.4 Extraction thimble, made of filter paper and defatted.

6.5 Cotton wool, defatted.

6.6 Extraction apparatus, continuous or semi-continuous, for example the Soxhlet type, with an extraction flask of about 150 ml capacity.

6.7 Sand bath or **water bath**, electrically heated or similar suitable apparatus.

6.8 Drying oven, electrically heated, capable of being controlled at 103 ± 2 °C.

6.9 Desiccator, containing an efficient desiccant.

6.10 Analytical balance.

6.11 Fluted filter paper, qualitative, of medium speed.

7 SAMPLE

7.1 Start from a representative sample of at least 200 g taken according to ISO

7.2 Store the sample in such a way that deterioration and change in composition are prevented.

1) The fat obtained cannot be used for the determination of the characteristics of the fat.

2) In preparation.