



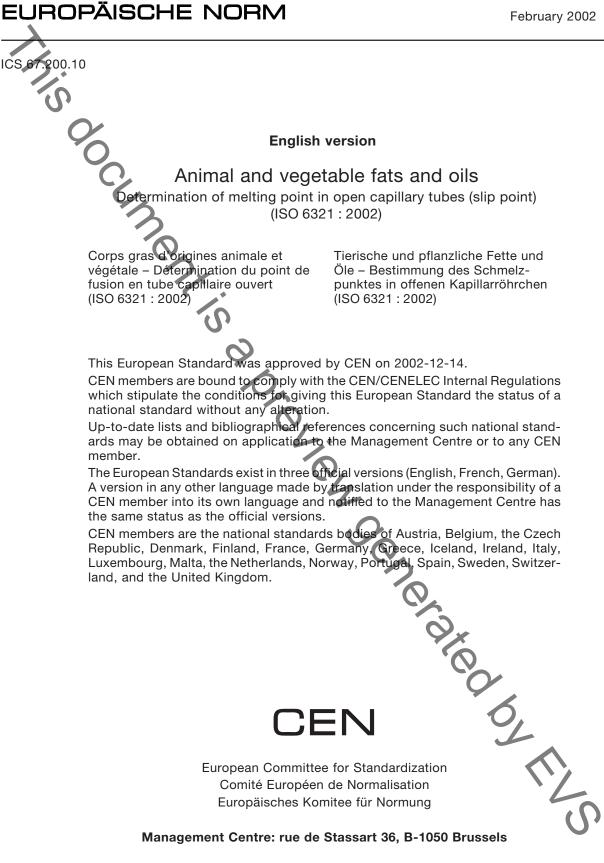
EESTI STANDARDI EESSÕNA NATIONAL FOREWORD

Käesolev Eesti standard EVS-EN ISO 6321:2002 sisaldab Euroopa standardi EN ISO 6321:2002 ingliskeelset teksti.	This Estonian standard EVS-EN ISO 6321:2002 consists of the English text of the European standard EN ISO 6321:2002.
Käesolev dokument on jõustatud 06.08.2002 ja selle kohta on avaldatud teade Eesti standardiorganisatsiooni ametlikus väljaandes.	This document is endorsed on 06.08.2002 with the notification being published in the official publication of the Estonian national standardisation organisation.
Standard on kättesaadav Eesti standardiorganisatsioonist.	The standard is available from Estonian standardisation organisation.
Käsitlusala: This International Standard specifies two methods for the determination of the melting point in open capillary tubes, commonly known as the slip point, of animal and vegetables fats and oils (referred to as fats hereinafter).	Scope: This International Standard specifies two methods for the determination of the melting point in open capillary tubes, commonly known as the slip point, of animal and vegetables fats and oils (referred to as fats hereinafter).
	CH2
ICS 67.200.10	
Võtmesõnad: agricultural products, animal fats, animal oils, capillary tubes, determination, fats, food products, melting point, oils, samples, vegetable fats, vegetable oils	
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Standardite reprodutseerimis- ja levitamisõigus kuulub Eesti Standardikeskusele

EN ISO 6321

February 2002



EUROPEAN STANDARD

NORME EUROPÉENNE

Foreword

International Standard

Animal and vegetable fats and oils - Determination of melting point in open capillary tubes ISO 6321 : 2002 (slip point),

which was prepared by ISO/TC 34 'Agricultural food products' of the International Organization for Standardization, has been adopted by Technical Committee CEN/TC 307 'Oilseeds, vegetable and animal fats and oils and their by-products - Methods of sampling and analysis', the Secretariat of which is held by AFNOR, 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a national standard, either by publication of an identical text or by endorsement, and conflicting national standards withdrawn, by August 2002 at the latest.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:

Austria, Belgium, the Czech Republic, Denmark, Finland, France, Germany, Greece, Iceland, Ireland, Italy, Luxembourg, Malta, the Netherlands, Norway, Portugal, Spain, Sweden, Switzerland, and the United Kingdom.

Endorsement notice

so e The text of the International Standard ISO 6321 : 2002, was approved by CEN as a European Standard without any modification.

NOTE: Normative references to international publications are listed in Annex ZA (normative.)

1 Scope

This International Standard specifies two methods for the determination of the melting point in open capillary tubes, commonly known as the slip point, of animal and vegetable fats and oils (referred to as fats hereinafter).

- Method A is only applicable to animal and vegetable fats which are solid at ambient temperature and which do
 not exhibit pronounced polymorphism.
- Method B is applicable to all animal and vegetable fats which are solid at ambient temperature, and is the method to be used for fats whose polymorphic behaviour is unknown.

A method for the determination of the melting point of palm oil samples is given in annex A.

NOTE 1 If applied to fats with pronounced polymorphism, method A will give different and less satisfactory results than method B.

NOTE 2 Fats which exhibit pronounced polymorphism are principally cocoa butter and fats containing appreciable quantities of 2-unsaturated, 1,3-saturated triacylglycerols.

2 Normative reference

The following normative document contains provisions which, through reference in this text, constitute provisions of this International Standard. For dated references, subsequent amendments to, or revisions of, this publication do not apply. However, parties to agreements based on this International Standard are encouraged to investigate the possibility of applying the most recent edition of the normative document 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 661, Animal and vegetable fats and oils — Preparation of test sample

3 Term and definition

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

3.1

melting point (in open capillary tubes)

slip point

temperature at which a column of fat in an open capillary tube commences to rise under the conditions specified in this International Standard

4 Principle

A capillary tube containing a column of the fat which has been crystallized under controlled conditions is immersed to a specified depth in water, the temperature of which is increased at a specified rate. The temperature at which the column is observed to start rising in the capillary tube is recorded.