



EESTI STANDARDI EESSÕNA NATIONAL FOREWORD

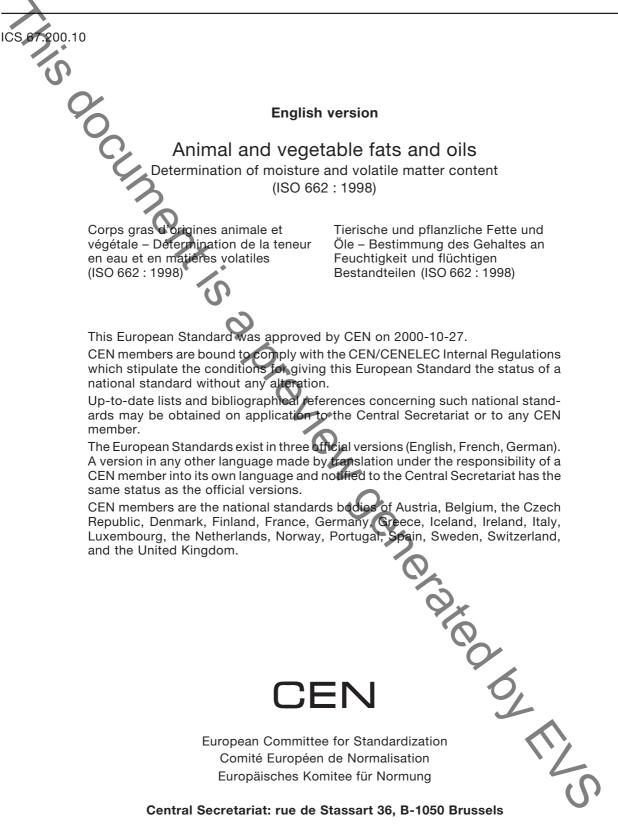
Käesolev Eesti standard EVS-EN ISO	This Estonian standard EVS-EN ISO
662,2001 sisaldab Euroopa standardi EN	662:2001 consists of the English text of
ISO 662:2000 ingliskeelset teksti.	the European standard EN ISO 662:2000.
Käesolev dokument on jõustatud	This document is endorsed on 18.05.2001
18.05.2001 ja selle kohta on avaldatud	with the notification being published in the
teade Eesti standardiorganisatsiooni	official publication of the Estonian national
ametlikus väljaandes.	standardisation organisation.
Standard on kättesaadav Eesti	The standard is available from Estonian
standardiorganisatsioonist.	standardisation organisation.
Käsitlusala:	Scope:
This International Standard specifies two	This International Standard specifies two
methods for the determination, by drying,	methods for the determination, by drying,
of the moisture and volatile matter content	
of animal or vegetable fats and oils:	of animal or vegetable fats and oils:
method A, using a sand bath hotplate,	method A, using a sand bath hotplate;
method B, using a drying oven.	method B, using a drying oven.
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ICS 67.200.10	O.
Võtmesõnad: animal fats, animal oils, determination of content, fats, food products,	
gravime, moisture contents, oils, testing, vegetable fats, vegetable oils, volatile matter	
determination	
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	0.

Standardite reprodutseerimis- ja levitamisõigus kuulub Eesti Standardikeskusele

# EN ISO 662

November 2000

# EUROPEAN STANDARD NORME EUROPÉENNE EUROPÄISCHE NORM



## Foreword

International Standard

ISO 662 : 1998 Animal and vegetable fats and oils – Determination of moisture and volatile matter content, 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 encorregement, and conflicting national standards withdrawn, by May 2001 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, the Netherlands, Norway, Portugal, Spain, Sweden, Switzerland, and the United Kingdom.

# Endorsement notice

The text of the International Standard ISO 662 : 1998 was approved by CEN as a European Standard without any modification.

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

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#### 1 Scope

This International Standard specifies two methods for the determination, by drying, of the moisture and volatile matter content of animal or vegetable fats and oils:

method A, using a sand bath or hotplate;

method B, using a drying oven.

Method A is applicable to all fats and oils.

Method B is applicable only to non-drying fats and oils with an acid value less than 4. Under no circumstances should lauric oils be analysed by this method.

### Normative reference 2

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 ot 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 661:1989, Animal and vegetable fats and oils - Preparation of test sample.

#### Definition 3

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

### 3.1

### moisture and volatile matter content

moisture and volatile matter content loss in mass undergone by the product on heating  $3^{\circ}C \pm 2^{\circ}C$  under the conditions specified in this

NOTE It is expressed as a percentage by mass.

#### **Principle** 4

Heating a test portion at 103 °C ± 2 °C until moisture and volatile substances are completely eliminated, and determination of the loss in mass.