

**Animal and vegetable fats and oils -  
Determination of moisture and volatile  
matter content**

Animal and vegetable fats and oils - Determination  
of moisture and volatile matter content

## EESTI STANDARDI EESSÕNA

## NATIONAL FOREWORD

<p>Käesolev Eesti standard EVS-EN ISO 662:2001 sisaldab Euroopa standardi EN ISO 662:2000 ingliskeelset teksti.</p> <p>Käesolev dokument on jõustatud 18.05.2001 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 662:2001 consists of the English text of the European standard EN ISO 662:2000.</p> <p>This document is endorsed on 18.05.2001 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><b>Käsitlusala:</b></p> <p>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 hotplate; method B, using a drying oven.</p>	<p><b>Scope:</b></p> <p>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 hotplate; method B, using a drying oven.</p>
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ICS 67.200.10

**Võtmesõnad:** animal fats, animal oils, determination of content, fats, food products, gravime, moisture contents, oils, testing, vegetable fats, vegetable oils, volatile matter determination

**English version**

**Animal and vegetable fats and oils**

Determination of moisture and volatile matter content  
(ISO 662 : 1998)

Corps gras d'origines animale et  
végétale – Détermination de la teneur  
en eau et en matières volatiles  
(ISO 662 : 1998)

Tierische und pflanzliche Fette und  
Öle – Bestimmung des Gehaltes an  
Feuchtigkeit und flüchtigen  
Bestandteilen (ISO 662 : 1998)

This European Standard was approved by CEN on 2000-10-27.

CEN members are bound to comply with the CEN/CENELEC Internal Regulations which stipulate the conditions for giving this European Standard the status of a national standard without any alteration.

Up-to-date lists and bibliographical references concerning such national standards may be obtained on application to the Central Secretariat or to any CEN member.

The European Standards exist in three official versions (English, French, German). A version in any other language made by translation under the responsibility of a CEN member into its own language and notified to the Central Secretariat has the same status as the official versions.

CEN members are the national standards bodies of 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.

**CEN**

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

**Central Secretariat: rue de Stassart 36, B-1050 Brussels**

## 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 endorsement, 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).

## 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.

## 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 of 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*.

## 3 Definition

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

### 3.1

#### **moisture and volatile matter content**

loss in mass undergone by the product on heating at  $103\text{ }^{\circ}\text{C} \pm 2\text{ }^{\circ}\text{C}$  under the conditions specified in this International Standard

NOTE It is expressed as a percentage by mass.

## 4 Principle

Heating a test portion at  $103\text{ }^{\circ}\text{C} \pm 2\text{ }^{\circ}\text{C}$  until moisture and volatile substances are completely eliminated, and determination of the loss in mass.