Oilseed meals - Determination of oil content - Part 2: Rapid extraction method

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NATIONAL FOREWORD

Käesolev Eesti standard EVS-EN ISO 734-2:2010 sisaldab Euroopa standardi EN ISO 734-2:2010 ingliskeelset teksti.	This Estonian standard EVS-EN ISO 734-2:2010 consists of the English text of the European standard EN ISO 734-2:2010.
Standard on kinnitatud Eesti Standardikeskuse 31.05.2010 käskkirjaga ja jõustub sellekohase teate avaldamisel EVS Teatajas.	This standard is ratified with the order of Estonian Centre for Standardisation dated 31.05.2010 and is endorsed with the notification published in the official bulletin of the Estonian national standardisation organisation.
Euroopa standardimisorganisatsioonide poolt rahvuslikele liikmetele Euroopa standardi teksti kättesaadavaks tegemise kuupäev on 07.04.2010.	Date of Availability of the European standard text 07.04.2010.
Standard on kättesaadav Eesti standardiorganisatsioonist.	The standard is available from Estonian standardisation organisation.

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English Version

Oilseed meals - Determination of oil content - Part 2: Rapid extraction method (ISO 734-2:2008, corrected version 2009-06-01)

Tourteaux de graines oléagineuses - Détermination de la teneur en huile - Partie 2: Méthode rapide par extraction (ISO 734-2:2008, version corrigée 2009-06-01)

Ölsamenschrote - Bestimmung des Ölgehaltes - Teil 2: Schnellextraktionsverfahren (ISO 734-2:2008, korrigierte Fassung 2009-06-01)

This European Standard was approved by CEN on 13 March 2010.

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EUROPEAN COMMITTEE FOR STANDARDIZATION
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Foreword

The text of ISO 734-2:2008, corrected version 2009-06-01 has been prepared by Technical Committee ISO/TC 34 “Food products” of the International Organization for Standardization (ISO) and has been taken over as EN ISO 734-2:2010 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.

This European Standard shall be given the status of a national standard, either by publication of an identical text or by endorsement, at the latest by October 2010, and conflicting national standards shall be withdrawn at the latest by October 2010.

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Endorsement notice

The text of ISO 734-2:2008, corrected version 2009-06-01 has been approved by CEN as a EN ISO 734-2:2010 without any modification.

Oilseed meals — Determination of oil content —

Part 2:
Rapid extraction method

1 Scope

This part of ISO 734 specifies an extraction method which may be used to assess the efficiency of a de-oiling process by comparing the oil content of the oilseed with the residual oil content of the corresponding extraction meals, pellets and expeller cakes.

It is not applicable to disputed cases, for which ISO 734-1 is applicable.

It is applicable to oilseed meals obtained from oilseeds by expelling or by extraction with a solvent, as well as to the pellets made from the residues.

2 Normative references

The following referenced documents are indispensable for the application of this document. For dated references, only the edition cited applies. For undated references, the latest edition of the referenced document (including any amendments) applies.

ISO 771, *Oilseed residues — Determination of moisture and volatile matter content*

ISO 5502, *Oilseed residues — Preparation of test samples*

3 Terms and definitions

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

3.1
oil content
sum of the mass fractions of the substances extracted under the operating conditions specified in this part of ISO 734 on the basis of the product as received

NOTE 1 The mass fraction is expressed as a percentage.

NOTE 2 On request, the oil content may be expressed relative to dry matter.

4 Principle

The test portion is ground in a micro-ball mill in the presence of a solvent and subsequently extracted with the same solvent in a suitable apparatus. The solvent is removed from the extract by distillation, then the residue is weighed after drying.