INTERNATIONAL STANDARD

ISO 15301

First edition
2001-09-01

Animal and vegetable fats and oils — Determination of sediment in crude fats and oils — Centrifuge method

Corps gras d'origines animale et végétale — Détermination de la teneur en sédiment dans des corps gras bruts — Méthode par centrifugation

Reference number
ISO 15301:2001(E)

ISO copyright office
Case postale 56 • CH-1211 Geneva 20
Tel. + 41 22 749 01 11
Fax + 41 22 749 09 47
E-mail copyright@iso.ch
Web www.iso.ch

Printed in Switzerland

Foreword

ISO (the International Organization for Standardization) is a worldwide federation of national standards bodies (ISO member bodies). The work of preparing International Standards is normally carried out through ISO technical committees. Each member body interested in a subject for which a technical committee has been established has the right to be represented on that committee. International organizations, governmental and non-governmental, in liaison with ISO, also take part in the work. ISO collaborates closely with the International Electrotechnical Commission (IEC) on all matters of electrotechnical standardization.

International Standards are drafted in accordance with the rules given in the ISO/IEC Directives, Part 3.

Draft International Standards adopted by the technical committees are circulated to the member bodies for voting. Publication as an International Standard requires approval by at least 75 % of the member bodies casting a vote.

Attention is drawn to the possibility that some of the elements of this International Standard may be the subject of patent rights. ISO shall not be held responsible for identifying any or all such patent rights.

International Standard ISO 15301 was prepared by Technical Committee ISO/TC 34, *Food products*, Subcommittee SC 11, *Animal and vegetable fats and oils*.

Annexes A and B of this International Standard are for information only.

Animal and vegetable fats and oils — Determination of sediment in crude fats and oils — Centrifuge method

1 Scope

This International Standard specifies a method for the determination in crude fats or oils of that sediment which can be separated by centrifugal force.

The method is applicable to crude oils and to oils with a sediment content of 0,03 ml per 100 g to 15 ml per 100 g, obtained by means of extraction and/or crushing.

The method is not applicable to fats which are not liquid at a temperature of 20 °C.

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, any of these publications 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 661:1989, *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 applies.

3.1

sediment

that part of the insoluble matter in a crude fat or oil which can be centrifugally separated and is the total amount of the unclear layer of components collected at the bottom of the measuring tube after centrifuging

NOTE The sediment contains, for example, phospholipids, impurities, dirt, etc. dispersed in a water-containing phase, and can be quantified according to this International Standard. Any white crystalline components deposited on top of and within the dark layer of insoluble materials are regarded as part of the sediment.

4 Principle

A homogenized test sample is subjected to centrifuging as specified. The amount of separated material, called sediment, is volumetrically measured in a calibrated centrifuge tube.

5 Apparatus

Usual laboratory apparatus and, in particular, the following.

