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**Oilseed meals — Determination of oil
content —**

**Part 2:
Rapid extraction method**

*Tourteaux de graines oléagineuses — Détermination de la teneur en
huile —*

Partie 2: Méthode rapide par extraction



Reference number
ISO 734-2:2008(E)

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Case postale 56 • CH-1211 Geneva 20
Tel. + 41 22 749 01 11
Fax + 41 22 749 09 47
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Foreword

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ISO 734-2 was prepared by Technical Committee ISO/TC 34, *Food products*, Subcommittee SC 2, *Oleaginous seeds and fruits and oilseed meals*.

This second edition cancels and replaces the first edition (ISO 734-2:1998), which has been technically revised.

ISO 734 consists of the following parts, under the general title *Oilseed meals — Determination of oil content*:

- *Part 1: Extraction method with hexane (or light petroleum)*
- *Part 2: Rapid extraction method*

This corrected version of ISO 734-2:2008 incorporates the following corrections:

- on p. 2, “and materials” has been deleted from the Clause 6 title.
- on p. 3, a revised Figure 2 now indicates tolerances to the dimensions.

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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.