INTERNATIONAL STANDARD

ISO 11085

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Cereals, cereals-based products and animal feeding stuffs — Determination of crude fat and total fat content by the Randall extraction method

Céréales, produits céréaliers et aliments des animaux — Détermination de la teneur en matières grasses brutes et en matières grasses totales par la méthode d'extraction de Randall

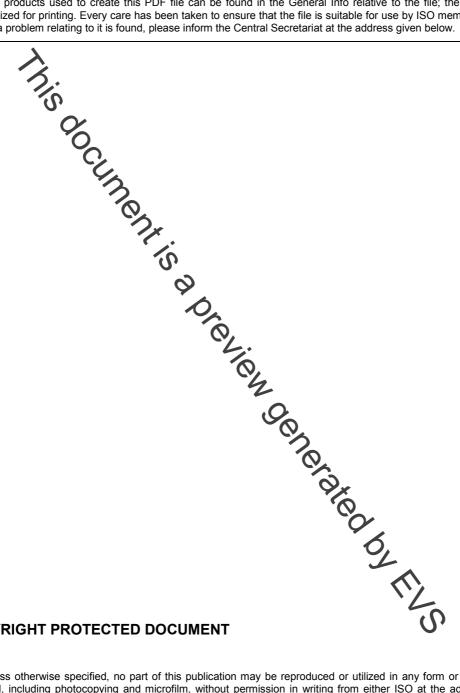


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Foreword

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 Maison 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 2.

The main task of technical committees is to prepare International Standards. 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 document may be the subject of patent rights. ISO shall not be held responsible for identifying any or all such patent rights.

ISO 11085 was prepared by Technical Committee ISO/TC 34, Food products, Subcommittee SC 4, Cereals and pulses, in collaboration with SC 10, Animal reeding stuffs.

ISO 11085 cancels and replaces ISO 7302:1982, which has been technically revised.

This corrected version of ISO 11085:2008 incorporates of following correction: on p. 10, Table A.1, column 8, last row, "0,384" has been deleted and "0,891" inserted.

Cereals, cereals-based products and animal feeding stuffs — Determination of crude fat and total fat content by the Randall extraction method

1 Scope

This International Standard specifies procedures for the determination of the fat content of cereals, cereal-based products, and animal feeding stuffs. These procedures are not applicable to oilseeds and oleaginous fruits.

The choice of procedure to be used depends on the nature and composition of the material analysed and the reason for carrying out the analysis

Procedure A is a method for the determination of directly extractable crude fats, applicable to all materials, except those included within the scope of procedure B.

Procedure B is a method for the determination of total fats, applicable to all materials from which the oils and fats cannot be completely extracted without prior hydrolysis.

NOTE Most cereals, as well as feeds of animal origin, yeasts, potato protein, compound feeds with milk products, glutens and products subjected to processes such as extrusion, flaking and heating, yield significantly higher total fat contents when tested by procedure B than by procedure A See Annex B.

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 3696, Water for analytical laboratory use — Specification and test pethods

3 Terms and definitions

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

3.1

crude fat content

mass fraction of substances extracted from the sample by procedure A specified in this International Standard

NOTE The crude fat content is expressed as a percentage mass fraction.

3.2

total fat content

mass fraction of substances extracted from the sample by procedure B specified in this International Standard

NOTE The total fat content is expressed as a percentage mass fraction.