

Oilseed meals - Determination of oil content - Rapid  
extraction method (ISO 22630:2015)

## EESTI STANDARDI EESSÕNA

## NATIONAL FOREWORD

See Eesti standard EVS-EN ISO 22630:2015 sisaldab Euroopa standardi EN ISO 22630:2015 ingliskeelset teksti.	This Estonian standard EVS-EN ISO 22630:2015 consists of the English text of the European standard EN ISO 22630:2015.
Standard on jõustunud sellekohase teate avaldamisega EVS Teatajas	This standard has been endorsed with a notification published in the official bulletin of the Estonian Centre for Standardisation.
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English Version

## Oilseed meals - Determination of oil content - Rapid extraction method (ISO 22630:2015)

Tourteaux de graines oléagineuses - Détermination de  
la teneur en huile - Méthode d'extraction rapide (ISO  
22630:2015)

Ölsamenschrote - Bestimmung des Ölgehaltes -  
Schnellextraktionsverfahren (ISO 22630:2015)

This European Standard was approved by CEN on 26 September 2015.

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EUROPÄISCHES KOMITEE FÜR NORMUNG

**CEN-CENELEC Management Centre: Avenue Marnix 17, B-1000 Brussels**

## European foreword

This document (EN ISO 22630:2015) has been prepared by Technical Committee ISO/TC 34 "Food products" in collaboration with 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of an identical text or by endorsement, at the latest by June 2016, and conflicting national standards shall be withdrawn at the latest by June 2016.

Attention is drawn to the possibility that some of the elements of this document may be the subject of patent rights. CEN [and/or CENELEC] shall not be held responsible for identifying any or all such patent rights.

This document supersedes EN ISO 734-2:2010.

According to the CEN-CENELEC Internal Regulations, the national standards organizations of the following countries are bound to implement this European Standard: Austria, Belgium, Bulgaria, Croatia, Cyprus, Czech Republic, Denmark, Estonia, Finland, Former Yugoslav Republic of Macedonia, France, Germany, Greece, Hungary, Iceland, Ireland, Italy, Latvia, Lithuania, Luxembourg, Malta, Netherlands, Norway, Poland, Portugal, Romania, Slovakia, Slovenia, Spain, Sweden, Switzerland, Turkey and the United Kingdom.

### Endorsement notice

The text of ISO 22630:2015 has been approved by CEN as EN ISO 22630:2015 without any modification.

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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 liaison with ISO, also take part in the work. ISO collaborates closely with the International Electrotechnical Commission (IEC) on all matters of electrotechnical standardization.

The procedures used to develop this document and those intended for its further maintenance are described in the ISO/IEC Directives, Part 1. In particular the different approval criteria needed for the different types of ISO documents should be noted. This document was drafted in accordance with the editorial rules of the ISO/IEC Directives, Part 2 (see [www.iso.org/directives](http://www.iso.org/directives)).

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For an explanation on the meaning of ISO specific terms and expressions related to conformity assessment, as well as information about ISO's adherence to the WTO principles in the Technical Barriers to Trade (TBT) see the following URL: [Foreword - Supplementary information](#)

The committee responsible for this document is ISO/TC 34, *Food products*, Subcommittee SC 2, *Oleaginous seeds and fruits and oilseed meals*.

This first edition cancels and replaces ISO 734-2:2008, which has been renumbered and editorially revised.

# Oilseed meals — Determination of oil content — Rapid extraction method

## 1 Scope

This International Standard 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 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 documents, in whole or in part, are normatively referenced in this document and are indispensable for its application. 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 International Standard on the basis of the product as received

Note 1 to entry: The mass fraction is expressed as a percentage.

Note 2 to entry: 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.

## 5 Reagents and materials

Use only reagents of recognized analytical grade, unless otherwise specified.

**5.1 Technical hexane, *n*-hexane or light petroleum ether**, essentially composed of hydrocarbons with six carbon atoms, of which less than 5 % distils below 50 °C and more than 95 % distils between 50 °C and 70 °C.

For either solvent, the residue on complete evaporation shall not exceed 2 mg per 100 ml.