INTERNATIONAL STANDARD

ISO 22630

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Oilseed meals — Determination of oil content — Rapid extraction method

Tourteaux de graines oléagineuses — Détermination de la teneur en huile — Méthode d'extraction rapide

Reference number
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Foreword

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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).

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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.