

Animal and vegetable fats and oils - Determination of polycyclic aromatic hydrocarbons (ISO 15753:2016)

## EESTI STANDARDI EESSÕNA

## NATIONAL FOREWORD

See Eesti standard EVS-EN ISO 15753:2016 sisaldab Euroopa standardi EN ISO 15753:2016 ingliskeelset teksti.	This Estonian standard EVS-EN ISO 15753:2016 consists of the English text of the European standard EN ISO 15753:2016.
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English Version

## Animal and vegetable fats and oils - Determination of polycyclic aromatic hydrocarbons (ISO 15753:2016)

Corps gras d'origines animale et végétale -  
Détermination des hydrocarbures aromatiques  
polycycliques (ISO 15753:2016)

Tierische und pflanzliche Fette und Öle - Bestimmung  
von polycyclischen aromatischen Kohlenwasserstoffen  
(ISO 15753:2016)

This European Standard was approved by CEN on 11 March 2016.

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

## European foreword

This document (EN ISO 15753:2016) 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of an identical text or by endorsement, at the latest by October 2016, and conflicting national standards shall be withdrawn at the latest by October 2016.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 15753:2006.

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## Endorsement notice

The text of ISO 15753:2016 has been approved by CEN as EN ISO 15753:2016 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 11, *Animal and vegetable fats and oils*.

This second edition cancels and replaces the first edition (ISO 15753:2006), of which it constitutes a minor revision. It also incorporates Amendment ISO 15753:2006/Amd.1:2011. A non-applicability statement for milk and milk products has been added to the Scope.

# Animal and vegetable fats and oils — Determination of polycyclic aromatic hydrocarbons

## 1 Scope

This International Standard describes two methods for the determination of 15 polycyclic aromatic hydrocarbons (PAHs) in animal and vegetable fats and oils:

- a general method;
- a specific method for coconut oil and vegetable oils with short-chain fatty acids.

These methods are not quantitative for the very volatile compounds such as naphthalene, acenaphthene and fluorene. Due to interferences provided by the matrix itself, palm oil and olive pomace oil cannot be analysed using this method.

The quantification limit is 0,2 µg/kg for almost all compounds analysed, except for fluoranthene and benzo(*g,h,i*)perylene, where the quantification limit is 0,3 µg/kg, and indeno(1,2,3-*c,d*)pyrene, where the quantification limit is 1,0 µg/kg.

NOTE The results for olive pomace oil in [Annex B](#) show that this method is not applicable to this type of oil. The precision data determined are very poor.

Milk and milk products (or fat coming from milk and milk products) are excluded from the scope of this International Standard.

## 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 661, *Animal and vegetable fats and oils — Preparation of test sample*

## 3 Terms and definitions

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

### 3.1

#### polycyclic aromatic hydrocarbon

#### PAH

compound that contains two or more condensed (fused) aromatic hydrocarbon rings and the content of which can be determined according to the method specified in this International Standard

Note 1 to entry: The content is given in micrograms per kilogram.

Note 2 to entry: In general, PAHs are divided into light PAHs with two to four aromatic rings, and heavy PAHs with five or more aromatic rings.

EXAMPLE Light PAHs include:

naphthalene (CAS RN [91-20-3]), acenaphthene (CAS RN [83-32-9]), acenaphthylene (CAS RN [208-96-8]), fluorene (CAS RN [86-73-7]), anthracene (CAS RN [120-12-7]), phenanthrene (CAS RN [85-01-8]), fluoranthene (CAS RN [206-44-0]), chrysene (CAS RN [218-01-9]), benz(*a*)anthracene (CAS RN [56-55-3]), pyrene (CAS RN [129-00-0]).