

Animal and vegetable fats and oils - Determination of moisture and volatile matter content (ISO 662:2016)

EESTI STANDARDI EESSÕNA

NATIONAL FOREWORD

See Eesti standard EVS-EN ISO 662:2016 sisaldab Euroopa standardi EN ISO 662:2016 ingliskeelset teksti.	This Estonian standard EVS-EN ISO 662:2016 consists of the English text of the European standard EN ISO 662:2016.
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

Animal and vegetable fats and oils - Determination of
moisture and volatile matter content (ISO 662:2016)

Corps gras d'origines animale et végétale -
Détermination de la teneur en eau et en matières
volatiles (ISO 662:2016)

Tierische und pflanzliche Fette und Öle - Bestimmung
des Feuchtegehaltes und des Gehaltes an flüchtigen
Bestandteilen (ISO 662:2016)

This European Standard was approved by CEN on 15 April 2016.

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EUROPEAN COMMITTEE FOR STANDARDIZATION
COMITÉ EUROPÉEN DE NORMALISATION
EUROPÄISCHES KOMITEE FÜR NORMUNG

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European foreword

This document (EN ISO 662:2016) 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of an identical text or by endorsement, at the latest by October 2016, and conflicting national standards shall be withdrawn at the latest by October 2016.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 662:2000.

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 662:2016 has been approved by CEN as EN ISO 662:2016 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).

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Any trade name used in this document is information given for the convenience of users and does not constitute an endorsement.

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 third edition cancels and replaces the second edition (ISO 662:1998), of which it constitutes a minor revision. A non-applicability statement for milk and milk products has been added to the Scope.

[Annex A](#) of this International Standard is for information only.

Animal and vegetable fats and oils — Determination of moisture and volatile matter content

1 Scope

This International Standard specifies two methods for the determination, by drying, of the moisture and volatile matter content of animal or vegetable fats and oils:

- method A, using a sand bath or hotplate;
- method B, using a drying oven.

Method A is applicable to all fats and oils.

Method B is applicable only to non-drying fats and oils with an acid value less than 4. Under no circumstances are lauric oils be analysed by this method.

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

2 Normative reference

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

moisture and volatile matter content

loss in mass undergone by the product on heating at $103\text{ °C} \pm 2\text{ °C}$ under the conditions specified in this International Standard

Note 1 to entry: It is expressed as a percentage by mass.

4 Principle

Heating a test portion at $103\text{ °C} \pm 2\text{ °C}$ until moisture and volatile substances are completely eliminated, and determination of the loss in mass.

5 Sampling

Sampling is not part of the method specified in this International Standard. A recommended sampling method is given in ISO 5555.

It is important that the laboratory receives a sample which is truly representative and has not been damaged or changed during transport or storage.