

INTERNATIONAL STANDARD

ISO
1444

Second edition
1996-04-01

Meat and meat products — Determination of free fat content

*Viandes et produits à base de viande — Détermination de la teneur en
matière grasse libre*



Reference number
ISO 1444:1996(E)

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.

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.

International Standard ISO 1444 was prepared by Technical Committee ISO/TC 34, *Agricultural food products*, Subcommittee SC 6, *Meat and meat products*.

This second edition cancels and replaces the first edition (ISO 1444:1973), which has been technically revised.

Annex A of this International Standard is for information only.

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Meat and meat products — Determination of free fat content

1 Scope

This International Standard specifies a method for the determination of the free fat content of meat and meat products by means of extraction.

2 Normative reference

The following standard contains provisions which, through reference in this text, constitute provisions of this International Standard. At the time of publication the edition indicated was valid. All standards are subject to revision, and parties to agreements based on this International Standard are encouraged to investigate the possibility of applying the most recent edition of the standard indicated below. Members of IEC and ISO maintain registers of currently valid International Standards.

ISO 1442:1996¹⁾, *Meat and meat products — Determination of moisture content (Reference method)*.

3 Definitions

For the purposes of this International Standard, the following definitions apply.

3.1 free fat content of meat and meat products:

Mass of the fat extracted under the conditions specified in this International Standard divided by the mass of the test portion. The free fat content is expressed as a percentage by mass.

3.2 test result: The value of a characteristic obtained by carrying out a specified test method.

[ISO 5725-1]

4 Principle

Extraction, by means of *n*-hexane or light petroleum, of the dried residue obtained in accordance with the method of determination of the moisture content specified in ISO 1442. Removal of the solvent by evaporation, then drying and weighing of the extract.

5 Reagent and material

5.1 Extraction solvent, *n*-hexane or, alternatively, light petroleum distilling between 40 °C and 60 °C, and having a bromine value less than 1. For either solvent, the residue on complete evaporation shall not exceed 0,002 g per 100 ml.

5.2 Boiling-chips

6 Apparatus

Usual laboratory apparatus and, in particular, the following:

6.1 Homogenizing equipment, mechanical or electrical, capable of homogenizing the test sample. This includes a high-speed rotational cutter, or a mincer fitted with a plate with holes not exceeding 4,5 mm in diameter.

6.2 Extraction thimble, made of filter paper and defatted.

6.3 Cotton wool, defatted.

1) To be published. (Revision of ISO 1442:1973)