

Animal and vegetable fats and oils - Determination of insoluble impurities content (ISO 663:2017)

## EESTI STANDARDI EESSÕNA

## NATIONAL FOREWORD

See Eesti standard EVS-EN ISO 663:2017 sisaldab Euroopa standardi EN ISO 663:2017 ingliskeelset teksti.	This Estonian standard EVS-EN ISO 663:2017 consists of the English text of the European standard EN ISO 663:2017.
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.
Euroopa standardimisorganisatsioonid on teinud Euroopa standardi rahvuslikele liikmetele kättesaadavaks 15.02.2017.	Date of Availability of the European standard is 15.02.2017.
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English Version

## Animal and vegetable fats and oils - Determination of insoluble impurities content (ISO 663:2017)

Corps gras d'origines animale et végétale -  
Détermination de la teneur en impuretés insolubles  
(ISO 663:2017)

Tierische und pflanzliche Fette und Öle - Bestimmung  
des Anteils an unlöslichen Verunreinigungen (ISO  
663:2017)

This European Standard was approved by CEN on 8 February 2017.

CEN members are bound to comply with the CEN/CENELEC Internal Regulations which stipulate the conditions for giving this European Standard the status of a national standard without any alteration. Up-to-date lists and bibliographical references concerning such national standards may be obtained on application to the CEN-CENELEC Management Centre or to any CEN member.

This European Standard exists in three official versions (English, French, German). A version in any other language made by translation under the responsibility of a CEN member into its own language and notified to the CEN-CENELEC Management Centre has the same status as the official versions.

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

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

## European foreword

This document (EN ISO 663:2017) 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 August 2017, and conflicting national standards shall be withdrawn at the latest by August 2017.

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 663:2008.

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, Serbia, Slovakia, Slovenia, Spain, Sweden, Switzerland, Turkey and the United Kingdom.

### Endorsement notice

The text of ISO 663:2017 has been approved by CEN as EN ISO 663:2017 without any modification.

# Contents

	Page
Foreword.....	iv
1 Scope.....	1
2 Normative reference.....	1
3 Terms and definitions.....	1
4 Principle.....	1
5 Reagents.....	1
6 Apparatus.....	2
7 Sampling.....	2
8 Preparation of test sample.....	2
9 Procedure.....	2
9.1 Test portion.....	2
9.2 Determination.....	3
10 Expression of results.....	4
11 Precision.....	4
11.1 Interlaboratory tests.....	4
11.2 Repeatability.....	4
11.3 Reproducibility.....	4
12 Test report.....	4
Annex A (informative) Results of interlaboratory tests.....	5
Bibliography.....	6

## 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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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 World Trade Organization (WTO) principles in the Technical Barriers to Trade (TBT) see the following URL: [www.iso.org/iso/foreword.html](http://www.iso.org/iso/foreword.html)

This document was prepared by Technical Committee ISO/TC 34, *Food products*, Subcommittee SC 11, *Animal and vegetable fats and oils*.

This fifth edition cancels and replaces the fourth edition (ISO 663:2007), of which it constitutes a minor revision to exclude fat coming from milk and milk products.

# Animal and vegetable fats and oils — Determination of insoluble impurities content

## 1 Scope

This document specifies a method for the determination of the insoluble impurities content of animal and vegetable fats and oils.

If it is not desired to include soaps (particularly calcium soaps) or oxidized fatty acids in the insoluble impurities content, it is necessary to use a different solvent and procedure. In this case, an agreement is to be reached between the parties concerned.

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

## 2 Normative reference

The following documents are referred to in the text in such a way that some or all of their content constitutes requirements of this document. 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.

ISO and IEC maintain terminological databases for use in standardization at the following addresses:

- IEC Electropedia: available at <http://www.electropedia.org/>
- ISO Online browsing platform: available at <http://www.iso.org/obp>

### 3.1

#### **insoluble impurities content**

quantity of dirt and other foreign matter insoluble in *n*-hexane or light petroleum under the conditions specified in this document

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

Note 2 to entry: These impurities include mechanical impurities, mineral substances, carbohydrates, nitrogenous substances, various resins, calcium soaps, oxidized fatty acids, fatty acid lactones, and (in part) alkali soaps, hydroxy-fatty acids and their glycerides.

## 4 Principle

A test portion is treated with an excess of *n*-hexane or light petroleum, then the solution obtained is filtered. The filter and residue are washed with the same solvent, then dried at 103 °C and weighed.

## 5 Reagents

**WARNING — Attention is drawn to the regulations which specify the handling of dangerous substances. Technical, organizational and personal safety measures shall be followed.**