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**Animal and vegetable fats and oils -  
Determination of melting point in open  
capillary tubes (slip point)**

Animal and vegetable fats and oils - Determination  
of melting point in open capillary tubes (slip point)

## EESTI STANDARDI EESSÕNA

## NATIONAL FOREWORD

<p>Käesolev Eesti standard EVS-EN ISO 6321:2002 sisaldab Euroopa standardi EN ISO 6321:2002 ingliskeelset teksti.</p> <p>Käesolev dokument on jõustatud 06.08.2002 ja selle kohta on avaldatud teade Eesti standardiorganisatsiooni ametlikus väljaandes.</p> <p>Standard on kättesaadav Eesti standardiorganisatsioonist.</p>	<p>This Estonian standard EVS-EN ISO 6321:2002 consists of the English text of the European standard EN ISO 6321:2002.</p> <p>This document is endorsed on 06.08.2002 with the notification being published in the official publication of the Estonian national standardisation organisation.</p> <p>The standard is available from Estonian standardisation organisation.</p>
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<p><b>Käsitlusala:</b> This International Standard specifies two methods for the determination of the melting point in open capillary tubes, commonly known as the slip point, of animal and vegetable fats and oils (referred to as fats hereinafter).</p>	<p><b>Scope:</b> This International Standard specifies two methods for the determination of the melting point in open capillary tubes, commonly known as the slip point, of animal and vegetable fats and oils (referred to as fats hereinafter).</p>
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**Võtmesõnad:** agricultural products, animal fats, animal oils, capillary tubes, determination, fats, food products, melting point, oils, samples, vegetable fats, vegetable oils

ICS 67.200.10

English version

Animal and vegetable fats and oils

Determination of melting point in open capillary tubes (slip point)  
(ISO 6321 : 2002)

Corps gras d'origines animale et  
végétale – Détermination du point de  
fusion en tube capillaire ouvert  
(ISO 6321 : 2002)

Tierische und pflanzliche Fette und  
Öle – Bestimmung des Schmelz-  
punktes in offenen Kapillarröhrchen  
(ISO 6321 : 2002)

This European Standard was approved by CEN on 2002-12-14.

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 Management Centre or to any CEN member.

The European Standards exist 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 Management Centre has the same status as the official versions.

CEN members are the national standards bodies of Austria, Belgium, the Czech Republic, Denmark, Finland, France, Germany, Greece, Iceland, Ireland, Italy, Luxembourg, Malta, the Netherlands, Norway, Portugal, Spain, Sweden, Switzerland, and the United Kingdom.

**CEN**

European Committee for Standardization  
Comité Européen de Normalisation  
Europäisches Komitee für Normung

Management Centre: rue de Stassart 36, B-1050 Brussels

## Foreword

International Standard

ISO 6321 : 2002 Animal and vegetable fats and oils – Determination of melting point in open capillary tubes (slip point),

which was prepared by ISO/TC 34 'Agricultural food products' of the International Organization for Standardization, has been adopted by 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, as a European Standard.

This European Standard shall be given the status of a national standard, either by publication of an identical text or by endorsement, and conflicting national standards withdrawn, by August 2002 at the latest.

In accordance with the CEN/CENELEC Internal Regulations, the national standards organizations of the following countries are bound to implement this European Standard:

Austria, Belgium, the Czech Republic, Denmark, Finland, France, Germany, Greece, Iceland, Ireland, Italy, Luxembourg, Malta, the Netherlands, Norway, Portugal, Spain, Sweden, Switzerland, and the United Kingdom.

## Endorsement notice

The text of the International Standard ISO 6321 : 2002, was approved by CEN as a European Standard without any modification.

NOTE: Normative references to international publications are listed in Annex ZA (normative.)

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## 1 Scope

This International Standard specifies two methods for the determination of the melting point in open capillary tubes, commonly known as the slip point, of animal and vegetable fats and oils (referred to as fats hereinafter).

- Method A is only applicable to animal and vegetable fats which are solid at ambient temperature and which do not exhibit pronounced polymorphism.
- Method B is applicable to all animal and vegetable fats which are solid at ambient temperature, and is the method to be used for fats whose polymorphic behaviour is unknown.

A method for the determination of the melting point of palm oil samples is given in annex A.

NOTE 1 If applied to fats with pronounced polymorphism, method A will give different and less satisfactory results than method B.

NOTE 2 Fats which exhibit pronounced polymorphism are principally cocoa butter and fats containing appreciable quantities of 2-unsaturated, 1,3-saturated triacylglycerols.

## 2 Normative reference

The following normative document contains provisions which, through reference in this text, constitute provisions of this International Standard. For dated references, subsequent amendments to, or revisions of, this publication do not apply. However, parties to agreements based on this International Standard are encouraged to investigate the possibility of applying the most recent edition of the normative document indicated below. For undated references, the latest edition of the normative document referred to applies. Members of ISO and IEC maintain registers of currently valid International Standards.

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

## 3 Term and definition

For the purposes of this International Standard, the following term and definition apply.

### 3.1

#### **melting point (in open capillary tubes)**

#### **slip point**

temperature at which a column of fat in an open capillary tube commences to rise under the conditions specified in this International Standard

## 4 Principle

A capillary tube containing a column of the fat which has been crystallized under controlled conditions is immersed to a specified depth in water, the temperature of which is increased at a specified rate. The temperature at which the column is observed to start rising in the capillary tube is recorded.