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**Loomsed ja taimsed rasvad ja õlid.  
Proovivõtmine**

Animal and vegetable fats and oils - Sampling

## EESTI STANDARDI EESSÕNA

## NATIONAL FOREWORD

<p>Käesolev Eesti standard EVS-EN ISO 5555:2002 sisaldab Euroopa standardi EN ISO 5555:2001 ingliskeelset teksti.</p> <p>Käesolev dokument on jõustatud 19.06.2002 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 5555:2002 consists of the English text of the European standard EN ISO 5555:2001.</p> <p>This document is endorsed on 19.06.2002 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> See rahvusvaheline standard kirjeldab meetodeid, kuidas võtta proove töötlemata või töödeldud loomsetest ja taimsetest rasvadest ja õlidest (edaspidi: rasvad), olenemata nende päritolust ja sellest, kas nad on vedelad või tahked. Ühtlasi kirjeldab standard selles toimingus kasutatavaid seadmeid.</p>	<p><b>Scope:</b></p>
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**Võtmesõnad:** loomsed rasvad, loomsed õlid, proovivõtmine, põllumajandussaadused, taimeraskvad, taimeõlid, toiduainetooted

English version

Animal and vegetable fats and oils

Sampling

(ISO 5555 : 2001)

Corps gras d'origines animale  
et végétale – Echantillonnage  
(ISO 5555 : 2001)

Tierische und pflanzliche Fette  
und Öle – Probenahme  
(ISO 5555 : 2001)

This European Standard was approved by CEN on 2001-12-14.

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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, the Netherlands, Norway, Portugal, Spain, Sweden, Switzerland, and the United Kingdom.

**CEN**

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

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## Foreword

International Standard

ISO 5555 : 2001 Animal and vegetable fats and oils – Sampling, 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 June 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, the Netherlands, Norway, Portugal, Spain, Sweden, Switzerland, and the United Kingdom.

## Endorsement notice

The text of the International Standard ISO 5555 : 2001 was approved by CEN as a European Standard without any modification.

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## 1 Scope

This International Standard describes methods of sampling crude or processed animal and vegetable fats and oils (referred to as fats hereafter), whatever the origin and whether liquid or solid. It also describes the apparatus used for this process.

NOTE Methods of sampling milk and milk products, including milk fats, are specified in ISO 707.

## 2 Terms and definitions

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

### 2.1

#### **consignment**

quantity of fat delivered at one time and covered by a particular contract or shipping document

NOTE It may be composed of one or more lots or parts of lots.

### 2.2

#### **lot**

identified quantity of fat, presumed to have uniform characteristics

### 2.3

#### **increment**

quantity of fat taken at one time from one place in a lot

### 2.4

#### **bulk sample**

quantity of fat obtained by combining the various increments from a lot in amounts proportional to the quantities they represent

NOTE The bulk sample should be representative of the lot and should take account of any contractual requirements.

### 2.5

#### **laboratory sample**

quantity of fat, obtained from the bulk sample after suitable homogenization and reduction in size, which is representative of the lot and intended for laboratory examination

### 2.6

#### **conventional mass per volume sample**

#### **“litre weight in air” sample**

quantity of fat taken for the mass of fat to be calculated from the volume

## 3 General principles

The object of sampling and of preparing samples is to obtain from a consignment (which may be in lots) a manageable quantity of the fat, the properties of which correspond as closely as possible to the properties of the consignment sampled.