

STN EN ISO 22630

46 2331

Oilseed meals - Determination of oil content - Rapid extraction method (ISO 22630:2015)

Táto norma obsahuje anglickú verziu európskej normy. This standard includes the English version of the European Standard.

Táto norma bola oznámená vo Vestníku ÚNMS SR č. 04/16

Obsahuje: EN ISO 22630:2015, ISO 22630:2015

Oznámením tejto normy sa ruší STN EN ISO 734-2 (46 2331) z augusta 2010

### EUROPEAN STANDARD NORME EUROPÉENNE EUROPÄISCHE NORM

#### **EN ISO 22630**

December 2015

ICS 67.200.20

Supersedes EN ISO 734-2:2010

#### **English Version**

# Oilseed meals - Determination of oil content - Rapid extraction method (ISO 22630:2015)

Tourteaux de graines oléagineuses - Détermination de la teneur en huile - Méthode d'extraction rapide (ISO 22630:2015)

Ölsamenschrote - Bestimmung des Ölgehaltes - Schnellextraktionsverfahren (ISO 22630:2015)

This European Standard was approved by CEN on 26 September 2015.

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.

CEN members are the national standards bodies of 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 United Kingdom.



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

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

Contents	Page
European foreword	3

#### **European foreword**

This document (EN ISO 22630:2015) 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 June 2016, and conflicting national standards shall be withdrawn at the latest by June 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 734-2:2010.

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 22630:2015 has been approved by CEN as EN ISO 22630:2015 without any modification.

INTERNATIONAL STANDARD

ISO 22630

First edition 2015-11-15

# Oilseed meals — Determination of oil content — Rapid extraction method

Tourteaux de graines oléagineuses — Détermination de la teneur en huile — Méthode d'extraction rapide



ISO 22630:2015(E)



#### **COPYRIGHT PROTECTED DOCUMENT**

#### © ISO 2015, Published in Switzerland

All rights reserved. Unless otherwise specified, no part of this publication may be reproduced or utilized otherwise in any form or by any means, electronic or mechanical, including photocopying, or posting on the internet or an intranet, without prior written permission. Permission can be requested from either ISO at the address below or ISO's member body in the country of the requester.

ISO copyright office Ch. de Blandonnet 8 • CP 401 CH-1214 Vernier, Geneva, Switzerland Tel. +41 22 749 01 11 Fax +41 22 749 09 47 copyright@iso.org www.iso.org

Cor	ntents	Page
Fore	eword	iv
1	Scope	1
2	Normative references	1
3	Terms and definitions	1
4	Principle	1
5	Reagents and materials	1
6	Apparatus	2
7	Sampling	3
8	Preparation of test sample	3
9	Procedure	
	9.1 General	
	9.2 Test portion	
	9.3 Determination	
10	Expression of results	5
11	Precision	5
	11.1 Interlaboratory test	5
	11.2 Repeatability	5
	11.3 Reproducibility	5
<b>12</b>	Test report	6
Anne	ex A (informative) Results of interlaboratory test	7
Bibli	iography	8

#### **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 <a href="https://www.iso.org/directives">www.iso.org/directives</a>).

Attention is drawn to the possibility that some of the elements of this document may be the subject of patent rights. ISO shall not be held responsible for identifying any or all such patent rights. Details of any patent rights identified during the development of the document will be in the Introduction and/or on the ISO list of patent declarations received (see <a href="https://www.iso.org/patents">www.iso.org/patents</a>).

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 2, *Oleaginous seeds and fruits and oilseed meals*.

This first edition cancels and replaces ISO 734-2:2008, which has been renumbered and editorially revised.

## Oilseed meals — Determination of oil content — Rapid extraction method

#### 1 Scope

This International Standard specifies an extraction method which may be used to assess the efficiency of a de-oiling process by comparing the oil content of the oilseed with the residual oil content of the corresponding extraction meals, pellets and expeller cakes.

It is not applicable to disputed cases, for which ISO 734 is applicable.

It is applicable to oilseed meals obtained from oilseeds by expelling or by extraction with a solvent, as well as to the pellets made from the residues.

#### 2 Normative references

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 771, Oilseed residues — Determination of moisture and volatile matter content

ISO 5502, Oilseed residues — Preparation of test samples

koniec náhľadu – text ďalej pokračuje v platenej verzii STN