

Animal and vegetable fats and oils - Determination of anisidine value (ISO 6885:2016)

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

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English Version

Animal and vegetable fats and oils - Determination of anisidine value (ISO 6885:2016)

Corps gras d'origines animale et végétale -Détermination de l'indice d'anisidine (ISO 6885:2016) Tierische und pflanzliche Fette und Öle - Bestimmung der Anisidinzahl (ISO 6885:2016)

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

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EN ISO 6885:2016 (E)

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This document (EN ISO 6885:2016) 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of an identical text or by endorsement, at the latest by September 2016, and conflicting national standards shall be withdrawn at the latest by September 2016.

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Endorsement notice

The text of ISO 6885:2016 has been approved by CEN as EN ISO 6885:2016 without any modification.

INTERNATIONAL STANDARD

ISO 6885

Fourth edition 2016-02-15

Animal and vegetable fats and oils — Determination of anisidine value

Corps gras d'origines animale et végétale — Détermination de l'indice d'anisidine



ISO 6885:2016(E)



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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).

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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 11, *Animal and vegetable fats and oils*.

This fourth edition cancels and replaces the third edition (ISO 6885:2006), which has been technically revised by adding a sentence to the Scope and deleting a column in <u>Table A.1</u>.

Animal and vegetable fats and oils — Determination of anisidine value

1 Scope

This International Standard specifies a method for the determination of the anisidine value in animal and vegetable fats and oils. This is a measure of the amount of aldehydes present (principally α , β -unsaturated aldehydes).

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

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

ISO 3696, Water for analytical laboratory use — Specification and test methods

koniec náhľadu – text ďalej pokračuje v platenej verzii STN