

STN	Mlieko, mliečne výrobky, dojčenská výživa a nutričné doplnky pre dospelých Stanovenie zloženia mastných kyselín Metóda kapilárnej plynovej chromatografie (ISO 16958: 2015)	STN EN ISO 16958 57 0547
------------	--	--

Milk, milk products, infant formula and adult nutritionals - Determination of fatty acids composition - Capillary gas chromatographic method (ISO 16958:2015)

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. 11/20

Obsahuje: EN ISO 16958:2020, ISO 16958:2015

131572

EUROPEAN STANDARD

EN ISO 16958

NORME EUROPÉENNE

EUROPÄISCHE NORM

June 2020

ICS 67.100.10

English Version

Milk, milk products, infant formula and adult nutritionals -
Determination of fatty acids composition - Capillary gas
chromatographic method (ISO 16958:2015)

Lait, produits laitiers, formules infantiles et produits
nutritionnels pour adultes - Détermination de la
composition en acides gras - Méthode de
chromatographie en phase gazeuse sur colonne
capillaire (ISO 16958:2015)

Milch, Milcherzeugnisse, Säuglingsnahrung und
Nahrungsergänzungsmittel für Erwachsene -
Bestimmung der Fettsäurezusammensetzung -
Verfahren mit Kapillargaschromatographie (ISO
16958:2015)

This European Standard was approved by CEN on 10 May 2020.

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, France, Germany, Greece, Hungary, Iceland, Ireland, Italy, Latvia, Lithuania, Luxembourg, Malta, Netherlands, Norway, Poland, Portugal, Republic of North Macedonia, Romania, Serbia, 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: Rue de la Science 23, B-1040 Brussels

EN ISO 16958:2020 (E)

Contents	Page
European foreword.....	3

European foreword

The text of ISO 16958:2015 has been prepared by Technical Committee ISO/TC 34 "Food products" of the International Organization for Standardization (ISO) and has been taken over as EN ISO 16958:2020 by Technical Committee CEN/TC 302 "Milk and milk products - Methods of sampling and analysis" the secretariat of which is held by NEN.

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 December 2020, and conflicting national standards shall be withdrawn at the latest by December 2020.

Attention is drawn to the possibility that some of the elements of this document may be the subject of patent rights. CEN shall not be held responsible for identifying any or all such patent rights.

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, France, Germany, Greece, Hungary, Iceland, Ireland, Italy, Latvia, Lithuania, Luxembourg, Malta, Netherlands, Norway, Poland, Portugal, Republic of North Macedonia, Romania, Serbia, Slovakia, Slovenia, Spain, Sweden, Switzerland, Turkey and the United Kingdom.

Endorsement notice

The text of ISO 16958:2015 has been approved by CEN as EN ISO 16958:2020 without any modification.

**INTERNATIONAL
STANDARD**

**ISO
16958**

**IDF
231**

First edition
2015-11-01

**Milk, milk products, infant
formula and adult nutritionals —
Determination of fatty acids
composition — Capillary gas
chromatographic method**

*Lait, produits laitiers, formules infantiles et produits nutritionnels
pour adultes — Détermination de la composition en acides gras —
Méthode de chromatographie en phase gazeuse sur colonne capillaire*



Reference numbers
ISO 16958:2015(E)
IDF 231:2015(E)

© ISO and IDF 2015

ISO 16958:2015(E)
IDF 231:2015(E)**COPYRIGHT PROTECTED DOCUMENT**

© ISO and IDF 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

International Dairy Federation
Silver Building • Bd Auguste Reyers 70/B • B-1030 Brussels

Tel. + 32 2 325 67 40
Fax + 32 2 325 67 41
info@fil-idf.org
www.fil-idf.org

Contents

Page

Forewords	iv
1 Scope	1
2 Normative references	1
3 Terms and definitions	1
4 Principle	2
5 Reagents	2
6 Apparatus	6
7 Sampling	8
8 Preparation of test sample	9
8.1 Liquid and powder milk and infant formula with a fat content $\geq 1,5$ % m/m	9
8.2 Liquid and powder milk and infant formula with a fat content $< 1,5$ % m/m	9
8.3 Cheese	9
9 Procedure	9
9.1 Test portion	9
9.2 Quantitative determination	10
9.2.1 Determination of response factors	10
9.2.2 Determination of the test portion	10
9.2.3 Fatty acid identification	10
10 Calculation and expression of results	12
10.1 Calculation	12
10.1.1 Calculation of response factor	12
10.1.2 Fatty acids on the product	12
10.1.3 Fatty acids on the total fat	13
10.1.4 Sum of class or group of fatty acids in 100 g product	13
10.1.5 Sum of class or group of fatty acids in 100 g fat	13
10.1.6 Performance of the transesterification	13
10.2 Expression of results	14
11 Precision	14
11.1 Interlaboratory test	14
11.2 Repeatability	14
11.3 Reproducibility	15
11.4 Limit of detection	15
11.5 Limit of quantitation	15
12 Test report	15
Annex A (normative) Groups or classes of fatty acids and individual fatty acids	16
Annex B (informative) Examples of the gas-liquid chromatographic analysis	20
Annex C (informative) Results of an interlaboratory trial	30
Bibliography	45

ISO 16958:2015(E)
IDF 231:2015(E)

Forewords

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).

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 www.iso.org/patents).

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 5, *Milk and milk products* and the International Dairy Federation (IDF), in collaboration with AOAC INTERNATIONAL. It is being published jointly by ISO and IDF and separately by AOAC INTERNATIONAL. The method described in this International Standard is equivalent to the AOAC Official Method 2012.13: *Determination of labeled fatty acids content in milk products and infant formula*.

IDF (the International Dairy Federation) is a non-profit private sector organization representing the interests of various stakeholders in dairying at the global level. IDF members are organized in National Committees, which are national associations composed of representatives of dairy-related national interest groups including dairy farmers, dairy processing industry, dairy suppliers, academics and governments/food control authorities.

ISO and IDF collaborate closely on all matters of standardization relating to methods of analysis and sampling for milk and milk products. Since 2001, ISO and IDF jointly publish their International Standards using the logos and reference numbers of both organizations.

Attention is drawn to the possibility that some of the elements of this document may be the subject of patent rights. IDF 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 www.iso.org/patents).

Any trade name used in this document is information given for the convenience of users and does not constitute an endorsement.

ISO 16958 | IDF 231 was prepared by the IDF Standing Committee on *Analytical Methods for Composition* and the ISO Technical Committee ISO/TC 34, *Food products*, Subcommittee 5 on *Milk and milk products* (ISO/TC 34/SC 5), in collaboration with AOAC INTERNATIONAL. It is being published jointly by ISO and IDF, and separately by AOAC INTERNATIONAL. The method described in this International Standard is equivalent to the AOAC Official Method 2012.13: *Determination of labeled fatty acids content in milk products and infant formula*

All work was carried out by the ISO-IDF Project Group C11 of the Standing Committee on *Analytical Methods for Composition* under the aegis of its project leader, Mr Pierre-Alain Golay (CH).

Milk, milk products, infant formula and adult nutritionals — Determination of fatty acids composition — Capillary gas chromatographic method

1 Scope

This International Standard specifies a method for the quantification of individual and/or all fatty acids in the profile of milk, milk products, infant formula and adult nutritional formula, containing milk fat and/or vegetable oils, supplemented or not supplemented with oils rich in long chain polyunsaturated fatty acids (LC-PUFA). This also includes groups of fatty acids often labelled [i.e. *trans* fatty acids (TFA), saturated fatty acids (SFA), monounsaturated fatty acids (MUFA), polyunsaturated fatty acids (PUFA), omega-3, omega-6 and omega-9 fatty acids] and/or individual fatty acids [i.e. linoleic acid (LA), α -linolenic acid (ALA), arachidonic acid (ARA), eicosapentaenoic acid (EPA) and docosahexaenoic acid (DHA)].

The determination is performed by direct transesterification in food matrices, without prior fat extraction, and consequently it is applicable to liquid samples or reconstituted powder samples with water having total fat $\geq 1,5$ % m/m.

The fat extracted from products containing less than 1,5 % m/m fat can be analysed with the same method after a preliminary fat extraction using methods referenced in [Clause 2](#). Dairy products, like soft or hard cheeses with acidity level ≤ 1 mmol/100 g of fat, can be analysed after a preliminary fat extraction using methods referenced in [Clause 2](#). For products supplemented or enriched with PUFA with fish oil or algae origins, the evaporation of solvents should be performed at the lowest possible temperature (e.g. max. 40 °C) to recover these sensitive fatty acids.

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 1042, *Laboratory glassware — One-mark volumetric flasks*

ISO 1735 | IDF 5, *Cheese and processed cheese products — Determination of fat content — Gravimetric method (Reference method)*

ISO 1740 | IDF 6, *Milk fat products and butter — Determination of fat acidity (Reference method)*

ISO 14156 | IDF 172, *Milk and milk products — Extraction methods for lipids and liposoluble compounds*

koniec náhľadu – text ďalej pokračuje v platenej verzii STN