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Animal and vegetable fats and oils - Determination of acid value and acidity (ISO 660:2020)

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. 01/21

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EUROPEAN STANDARD

**EN ISO 660**

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Supersedes EN ISO 660:2009

English Version

**Animal and vegetable fats and oils - Determination of acid value and acidity (ISO 660:2020)**

Corps gras d'origines animale et végétale -  
Détermination de l'indice d'acide et de l'acidité (ISO  
660:2020)

Tierische und pflanzliche Fette und Öle - Bestimmung  
der Säurezahl und der Azidität (ISO 660:2020)

This European Standard was approved by CEN on 28 August 2020.

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**CEN-CENELEC Management Centre: Rue de la Science 23, B-1040 Brussels**

**EN ISO 660:2020 (E)**

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## **European foreword**

This document (EN ISO 660:2020) 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of an identical text or by endorsement, at the latest by March 2021, and conflicting national standards shall be withdrawn at the latest by March 2021.

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.

This document supersedes EN ISO 660:2009.

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 660:2020 has been approved by CEN as EN ISO 660:2020 without any modification.



# INTERNATIONAL STANDARD

# ISO 660

Fourth edition  
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## **Animal and vegetable fats and oils — Determination of acid value and acidity**

*Corps gras d'origines animale et végétale — Détermination de l'indice  
d'acide et de l'acidité*



Reference number  
ISO 660:2020(E)

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# ISO 660:2020(E)

## 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](http://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](http://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 of the voluntary nature of standards, the meaning of ISO specific terms and expressions related to conformity assessment, as well as information about ISO's adherence to the World Trade Organization (WTO) principles in the Technical Barriers to Trade (TBT) see [www.iso.org/iso/foreword.html](http://www.iso.org/iso/foreword.html).

This document was prepared by Technical Committee ISO/TC 34, *Food products*, Subcommittee SC 11, *Animal and vegetable fats and oils*, in collaboration with the European Committee for Standardization (CEN) Technical Committee CEN/TC 307, *Oilseeds, vegetable and animal fats and oils and their by-products — Methods of sampling and analysis*, in accordance with the Agreement on technical cooperation between ISO and CEN (Vienna Agreement).

This fourth edition cancels and replaces the third edition (ISO 660:2009), which has been technically revised. The main changes compared with the previous edition are as follows:

- a non-applicability statement for milk and milk products has been added to the Scope because ISO 1740 applies in these cases;
- details of a CMR classification on coloured indicators have been added;
- data from the collaborative trial carried out to support this modification have been added in [Annex B](#).

Any feedback or questions on this document should be directed to the user's national standards body. A complete listing of these bodies can be found at [www.iso.org/members.html](http://www.iso.org/members.html).

# Animal and vegetable fats and oils — Determination of acid value and acidity

## 1 Scope

This document specifies three methods (two titrimetric and one potentiometric) for the determination of acidity in animal and vegetable fats and oils, hereinafter referred to as “fats”. The acidity is expressed preferably as acid value or, alternatively, as acidity calculated conventionally.

This document is applicable to refined and crude vegetable or animal fats and oils, soap stock fatty acids or technical fatty acids. It does not apply to waxes.

Since the methods are completely non-specific, they do not apply to differentiating between mineral acids, free fatty acids and other organic acids. The acid value, therefore, includes any mineral acids that are present.

Milk and milk products (or fat coming from milk and milk products) are excluded from the Scope of this document.

## 2 Normative references

The following documents are referred to in the text in such a way that some or all of their content constitutes requirements of this document. For dated references, only the edition cited applies. For undated references, the latest edition of the referenced document (including any amendments) applies.

ISO 385, *Laboratory glassware — Burettes*

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

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

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

**koniec náhľadu – text ďalej pokračuje v platenej verzii STN**