

<b>STN P</b>	<b>Živočíšne a rastlinné tuky a oleje Separácia skupín lipidov kapilárnou plynovou chromatografiou (metóda fingerprint) (ISO/TS 22115: 2021)</b>	<b>STN P CEN ISO/TS 22115</b>  58 8733
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Animal and vegetable fats and oils - Separation of lipid classes by capillary gas chromatography (fingerprint method) (ISO/TS 22115:2021)

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. 09/21

Táto predbežná STN je určená na overenie. Pripomienky zasielajte ÚNMS SR najneskôr do 30. 6. 2023.

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TECHNICAL SPECIFICATION

CEN ISO/TS 22115

SPÉCIFICATION TECHNIQUE

TECHNISCHE SPEZIFIKATION

July 2021

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English Version

## Animal and vegetable fats and oils - Separation of lipid classes by capillary gas chromatography (fingerprint method) (ISO/TS 22115:2021)

Corps gras d'origines animale et végétale - Séparation des classes lipidiques par chromatographie en phase gazeuse sur colonne capillaire (méthode fingerprint) (ISO/TS 22115:2021)

Tierische und pflanzliche Fette und Öle - Relative Zusammensetzung von Ölen und Derivaten mittels Kapillargaschromatographie (Fingerprint-Verfahren) (ISO/TS 22115:2021)

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

<b>Contents</b>	<b>Page</b>
<b>European foreword.....</b>	<b>3</b>

## **European foreword**

This document (CEN ISO/TS 22115:2021) 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.

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## **Endorsement notice**

The text of ISO/TS 22115:2021 has been approved by CEN as CEN ISO/TS 22115:2021 without any modification.

# TECHNICAL SPECIFICATION

# ISO/TS 22115

First edition  
2021-06

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## **Animal and vegetable fats and oils — Separation of lipid classes by capillary gas chromatography (fingerprint method)**

*Corps gras d'origines animale et végétale — Séparation des classes  
lipidiques par chromatographie en phase gazeuse sur colonne  
capillaire (méthode fingerprint)*



Reference number  
ISO/TS 22115:2021(E)

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CH-1214 Vernier, Geneva  
Phone: +41 22 749 01 11  
Email: [copyright@iso.org](mailto:copyright@iso.org)  
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# Contents

Page

<b>Foreword</b> .....	<b>iv</b>
<b>1 Scope</b> .....	<b>1</b>
<b>2 Normative references</b> .....	<b>1</b>
<b>3 Terms and definitions</b> .....	<b>1</b>
<b>4 Principle</b> .....	<b>1</b>
<b>5 Reagents</b> .....	<b>2</b>
<b>6 Apparatus</b> .....	<b>3</b>
<b>7 Sample</b> .....	<b>3</b>
7.1 Sampling.....	3
7.2 Preparation of test sample.....	3
<b>8 Procedure</b> .....	<b>3</b>
8.1 Preparation of the internal standard, tridecanoylglycerol (5.2.5), $c = 20$ mg/ml.....	3
8.2 Preparation of the individual standard solutions for determination of response factors.....	3
8.3 Silylation of the standards.....	4
8.4 Preparation of the sample.....	4
8.5 Sample solution.....	4
8.6 Silylation of the sample.....	4
8.7 Gas chromatography.....	4
8.8 Peak identification and integration.....	5
<b>9 Result of the determination</b> .....	<b>6</b>
9.1 Calculation of the response factor.....	6
9.2 Quantitative determination.....	6
<b>10 Precision of the method</b> .....	<b>7</b>
10.1 Interlaboratory test.....	7
10.2 Repeatability.....	7
10.3 Reproducibility.....	7
<b>11 Test report</b> .....	<b>7</b>
<b>Annex A (informative) Typical chromatograms</b> .....	<b>8</b>
<b>Annex B (informative) Results of an interlaboratory test</b> .....	<b>18</b>
<b>Bibliography</b> .....	<b>22</b>

**ISO/TS 22115:2021(E)****Foreword**

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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)).

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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).

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# Animal and vegetable fats and oils — Separation of lipid classes by capillary gas chromatography (fingerprint method)

## 1 Scope

This document specifies a method for the semi-quantitative analysis of oils, fats and oil/fat-related samples (deodistillates).

It is applicable to the screening of oils, fats and oil/fat-related samples to obtain main (e.g. triglycerides) and minor (e.g. sterols, sterol esters, tocopherols, wax esters, fatty alcohols, glycerol) component information in one single analysis. For a truly quantitative analysis of pre-identified compound classes, specific methods are more appropriate.

The method can also be used as a useful qualitative screening tool for the relative comparison of sample compositions.

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

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