

STN	Olivový olej a olej z olivových výliskov Stanovenie obsahu 2-glyceryl-monopalmitátu (ISO 12872: 2022)	STN EN ISO 12872 58 8723
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Olive oils and olive-pomace oils - Determination of the 2-glyceryl monopalmitate content (ISO 12872:2022)

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. 12/22

Obsahuje: EN ISO 12872:2022, ISO 12872:2022

Oznámením tejto normy sa ruší
STN EN ISO 12872 (58 8723) z novembra 2014

136015

EUROPEAN STANDARD

EN ISO 12872

NORME EUROPÉENNE

EUROPÄISCHE NORM

September 2022

ICS 67.200.10

Supersedes EN ISO 12872:2014

English Version

Olive oils and olive-pomace oils - Determination of the 2-glyceryl monopalmitate content (ISO 12872:2022)

Huiles d'olive et huiles de grignons d'olive -
Détermination de la teneur en 2-glycéryl
monopalmitate (ISO 12872:2022)

Olivenöle und Oliventresteröle - Bestimmung des
Gehalts an 2-Glycerylmonopalmitat (ISO 12872:2022)

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EN ISO 12872:2022 (E)

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European foreword

This document (EN ISO 12872:2022) 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of an identical text or by endorsement, at the latest by March 2023, and conflicting national standards shall be withdrawn at the latest by March 2023.

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 12872:2014.

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Endorsement notice

The text of ISO 12872:2022 has been approved by CEN as EN ISO 12872:2022 without any modification.

INTERNATIONAL STANDARD

ISO 12872

Second edition
2022-08

Olive oils and olive-pomace oils — Determination of the 2-glyceryl monopalmitate content

*Huiles d'olive et huiles de grignons d'olive — Détermination de la
teneur en 2-glycéryl monopalmitate*



Reference number
ISO 12872:2022(E)

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Published in Switzerland

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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 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.

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 second edition cancels and replaces the first edition (ISO 12872:2010), which has been technically revised.

The main changes are as follows:

- the use of iso-octane as an alternative to hexane has been added;
- precision data of the method using iso-octane compared with hexane have been added.

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.

Introduction

As part of the *Trade standard applying to olive oils and olive-pomace oils*, the International Olive Council (IOC) published COI/T.20/Doc. No 23:2006^[6].

COI/T.20/Doc. No 23 was applicable to olive and olive-pomace oils and was used to distinguish between lampante virgin olive oils and crude olive-pomace oils. Olive pomace is the residual paste which still contains a variable amount of water and oil after pressing or centrifuging.

In 2008, the IOC submitted the document to ISO/TC 34/SC 11 for adoption as an International Standard.

In 2017, the IOC published a revision of COI/T.20/Doc. No 23/Rev.1^[7], and this revised document is an adoption of the IOC revised method.

Olive oils and olive-pomace oils — Determination of the 2-glycerol monopalmitate content

1 Scope

This document specifies a procedure for the determination of the content, as a percentage mass fraction, of 2-glycerol monopalmitate in olive oils and olive-pomace oils that are liquid at ambient temperature (20 °C).

NOTE This document is based on COI/T.20/Doc. No 23/Rev.1:2017^[Z].

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*

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