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Animal and vegetable fats and oils - Determination of melting point in open capillary tubes (slip point) (ISO 6321:2002)

Tierische und pflanzliche Fette und Öle - Bestimmung des Schmelzpunktes in offenen Kapillarröhrchen (ISO 6321:2002)

Corps gras d'origines animale et végétale - Détermination du point de fusion en tube capillaire ouvert (ISO 6321:2002)

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Ta slovenski standard je istoveten z: EN ISO 6321:2002

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Animal and vegetable fats
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EUROPEAN STANDARD
NORME EUROPÉENNE
EUROPÄISCHE NORM

EN ISO 6321

February 2002

ICS 67.200.10

English version

Animal and vegetable fats and oils - Determination of melting point in open capillary tubes (slip point) (ISO 6321:2002)

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This European Standard was approved by CEN on 14 December 2001.

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 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 Management Centre has the same status as the official versions.

CEN members are the national standards bodies of Austria, Belgium, Czech Republic, Denmark, Finland, France, Germany, Greece, Iceland, Ireland, Italy, Luxembourg, Malta, Netherlands, Norway, Portugal, Spain, Sweden, Switzerland and United Kingdom.

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

Management Centre: rue de Stassart, 36 B-1050 Brussels

CORRECTED 2002-04-17

Foreword

This document (ISO 6321:2002) has been prepared by Technical Committee ISO/TC 34 "Agricultural 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 August 2002, and conflicting national standards shall be withdrawn at the latest by August 2002.

According to the CEN/CENELEC Internal Regulations, the national standards organizations of the following countries are bound to implement this European Standard: Austria, Belgium, Czech Republic, Denmark, Finland, France, Germany, Greece, Iceland, Ireland, Italy, Luxembourg, Malta, Netherlands, Norway, Portugal, Spain, Sweden, Switzerland and the United Kingdom.

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Endorsement notice

The text of the International Standard ISO 6321:2002 has been approved by CEN as a European Standard without any modifications.

NOTE Normative references to International Standards are listed in annex ZA (normative).

Annex ZA
(normative)**Normative references to international publications with their relevant European publications**

This European Standard incorporates by dated or undated reference, provisions from other publications. These normative references are cited at the appropriate places in the text and the publications are listed hereafter. For dated references, subsequent amendments to or revisions of any of these publications apply to this European Standard only when incorporated in it by amendment or revision. For undated references the latest edition of the publication referred to applies (including amendments).

NOTE Where an International Publication has been modified by common modifications, indicated by (mod.), the relevant EN/HD applies.

Publication	Year	Title	EN	Year
ISO 661	1989	Animal and vegetable fats and oils - Preparation of test sample	EN ISO 661	1995

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INTERNATIONAL STANDARD

**ISO
6321**

Second edition
2002-02-15

Animal and vegetable fats and oils — Determination of melting point in open capillary tubes (slip point)

*Corps gras d'origines animale et végétale — Détermination du point de
fusion en tube capillaire ouvert*

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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.

International Standards are drafted in accordance with the rules given in the ISO/IEC Directives, Part 3.

Draft International Standards adopted by the technical committees are circulated to the member bodies for voting. Publication as an International Standard requires approval by at least 75 % of the member bodies casting a vote.

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

International Standard ISO 6321 was prepared by Technical Committee ISO/TC 34, *Food products*, Subcommittee SC 11, *Animal and vegetable fats and oils*.

This second edition cancels and replaces the first edition (ISO 6321:1991), of which it constitutes a minor revision to incorporate Amendment 1:1998.

Annex A forms a normative part of this International Standard. Annex B is for information only.

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Animal and vegetable fats and oils — Determination of melting point in open capillary tubes (slip point)

1 Scope

This International Standard specifies two methods for the determination of the melting point in open capillary tubes, commonly known as the slip point, of animal and vegetable fats and oils (referred to as fats hereinafter).

- Method A is only applicable to animal and vegetable fats which are solid at ambient temperature and which do not exhibit pronounced polymorphism.
- Method B is applicable to all animal and vegetable fats which are solid at ambient temperature, and is the method to be used for fats whose polymorphic behaviour is unknown.

A method for the determination of the melting point of palm oil samples is given in annex A.

NOTE 1 If applied to fats with pronounced polymorphism, method A will give different and less satisfactory results than method B.

NOTE 2 Fats which exhibit pronounced polymorphism are principally cocoa butter and fats containing appreciable quantities of 2-unsaturated, 1,3-saturated triacylglycerols.

2 Normative reference

[SIST EN ISO 6321:2002](https://standards.iteh.ai/catalog/standards/sist/4236cbee-8382-44bb-ae7c-d3e5217bb903/sist-en-iso-6321-2002)

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The following normative document contains provisions which, through reference in this text, constitute provisions of this International Standard. For dated references, subsequent amendments to, or revisions of, this publication do not apply. However, parties to agreements based on this International Standard are encouraged to investigate the possibility of applying the most recent edition of the normative document indicated below. For undated references, the latest edition of the normative document referred to applies. Members of ISO and IEC maintain registers of currently valid International Standards.

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

3 Term and definition

For the purposes of this International Standard, the following term and definition apply.

3.1

melting point (in open capillary tubes)

slip point

temperature at which a column of fat in an open capillary tube commences to rise under the conditions specified in this International Standard

4 Principle

A capillary tube containing a column of the fat which has been crystallized under controlled conditions is immersed to a specified depth in water, the temperature of which is increased at a specified rate. The temperature at which the column is observed to start rising in the capillary tube is recorded.