



SLOVENSKI STANDARD
SIST EN ISO 17189:2004

01-maj-2004

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Butter, edible oil emulsions and spreadable fats - Determination of fat content (Reference method) (ISO 17189:2003)

Butter, Butterfett emulsionen und Streichfette - Bestimmung des Fettgehaltes (Referenzverfahren) (ISO 17189:2003)

Beurre, émulsions d'huile alimentaire et matières grasses tartinables - Détermination de la teneur en matière grasse (Méthode de référence) (ISO 17189:2003)

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Ta slovenski standard je istoveten z: EN ISO 17189:2003

ICS:

67.100.20 Maslo Butter

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EUROPEAN STANDARD

EN ISO 17189

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September 2003

ICS 67.100.20

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Butter, edible oil emulsions and spreadable fats - Determination of fat content (Reference method) (ISO 17189:2003)

Beurre, émulsions d'huile alimentaire et matières grasses
tartinables - Détermination de la teneur en matière grasse
(Méthode de référence) (ISO 17189:2003)

Butter, Butterfett emulsionen und Streichfette - Bestimmung
des Fettgehaltes (Referenzverfahren) (ISO 17189:2003)

This European Standard was approved by CEN on 1 September 2003.

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

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EN ISO 17189:2003 (E)

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Foreword

This document (EN ISO 17189:2003) has been prepared by Technical Committee ISO/TC 34 "Agricultural food products" in collaboration with 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of an identical text or by endorsement, at the latest by March 2004, and conflicting national standards shall be withdrawn at the latest by March 2004.

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, Hungary, Iceland, Ireland, Italy, Luxembourg, Malta, Netherlands, Norway, Portugal, Slovakia, Spain, Sweden, Switzerland and the United Kingdom.

Endorsement notice

The text of ISO 17189:2003 has been approved by CEN as EN ISO 17189:2003 without any modifications.

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2003-09-15

**Butter, edible oil emulsions and
spreadable fats — Determination of fat
content (Reference method)**

*Beurre, émulsions d'huile alimentaire et matières grasses tartinables —
Détermination de la teneur en matière grasse (Méthode de référence)*

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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 2.

The main task of technical committees is to prepare International Standards. 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 document may be the subject of patent rights. ISO shall not be held responsible for identifying any or all such patent rights.

ISO 17189|IDF 194 was prepared by Technical Committee 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.

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Foreword

IDF (the International Dairy Federation) is a worldwide federation of the dairy sector with a National Committee in every member country. Every National Committee has the right to be represented on the IDF Standing Committees carrying out the technical work. IDF collaborates with ISO and AOAC International in the development of standard methods of analysis and sampling for milk and milk products.

Draft International Standards adopted by the Action Teams and Standing Committees are circulated to the National Committees for voting. Publication as an International Standard requires approval by at least 50% of IDF National Committees casting a vote.

International Standard ISO 17189|IDF 194 was prepared by Technical Committee 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.

All work was carried out by the Joint ISO/IDF/AOAC Action Team, *Fat*, of the Standing Committee on *Main components in milk*, under the aegis of its project leader, Mr J.M. Evers (NZ).

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Butter, edible oil emulsions and spreadable fats — Determination of fat content (Reference method)

WARNING — The use of this International Standard may involve hazardous materials, operations and equipment. This standard does not purport to address all the safety problems associated with its use. It is the responsibility of the user of this standard to establish safety and health practices and determine the applicability of regulatory limitations prior to use.

1 Scope

This International Standard specifies a method for the determination of the fat content of butter, edible oil emulsions (2.2) and spreadable fats (margarine, vegetable oil spreads, dairy spreads and blended spreads).

2 Terms and definitions

For the purposes of this document, the following terms and definitions apply.

2.1

fat content

mass fraction of substances determined by the procedure specified in this International Standard

NOTE The fat content is expressed as a mass fraction in percent.

2.2

edible oil emulsion

high fat product (> 75 % fat) having the same constituents as butter but a composition that does not meet the Codex definition for butter

NOTE Reduced fat butters (e.g. 3/4 fat, 1/2 fat) are considered to belong to the class of spreadable fats.

3 Principle

Fat is extracted from the test portion using a specified solvent. The solvent/fat phase is separated from the aqueous phase and transferred quantitatively to a fat-collecting vessel. The solvent is removed by distillation or evaporation and the mass of substances extracted is determined.

4 Reagents

Use only reagents of recognized analytical grade, unless otherwise specified, and distilled or demineralized water or water of equivalent purity.

The reagents shall leave no appreciable residue upon evaporation when the determination is carried out by the method specified (see 8.1.2).