

# INTERNATIONAL STANDARD

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**AMENDMENT 1**  
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## Animal and vegetable fats and oils — Determination of unsaponifiable matter —

**Part 2:**  
Rapid method using hexane extraction

iTeh STANDARD PREVIEW  
AMENDMENT 1  
(standards.iteh.ai)

*Corps gras d'origines animale et végétale — Détermination de la teneur en  
matières insaponifiables —*

<https://standards.iteh.ai/catalogue/iso/3596-2-1988-amd-1-1999>  
Partie 2: Méthode rapide par extraction à l'hexane  
AMENDEMENT 1



Reference number  
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## **Foreword**

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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.

Amendment 1 to International Standard ISO 3596-2:1988 was prepared by Technical Committee ISO/TC 34, *Agricultural food products*, Subcommittee SC 11, *Animal and vegetable fats and oils*.

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## Animal and vegetable fats and oils — Determination of unsaponifiable matter —

### Part 2: Rapid method using hexane extraction

#### AMENDMENT 1

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Add the following annex.

### Annex A (informative) *iTeh STANDARD PREVIEW* *(standard institution)* Results of interlaboratory tests

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#### A.1 Participation

Fourteen laboratories from six different countries (France, Germany, Hungary, Malaysia, Netherlands, United Kingdom) took part in a collaborative study organized by the Institut Des Corps Gras Centre Technique Industriel.

#### A.2 Samples

Three samples were provided:

- Sample A: crude sunflower oil;
- Sample B: crude palm oil;
- Sample C: crude tallow.

#### A.3 Results

Tables A.1, A.2 and A.3 give the results obtained by the laboratories for the three samples A, B and C. Table A.4 gives the statistical results, sample by sample.

Two laboratories were eliminated for sample A on basis of the Cochran (Laboratory 6) and Dixon (Laboratory 9) tests, one for sample C on basis of the Dixon test (Laboratory 11) and none for sample B.

The mean values for the unsaponifiable matter content for the three samples were between 0,15 % and 0,58 % (*m/m*).

Repeatability limits are about 0,06 % (*m/m*) and repeatability coefficient of variation values are between 3,6 % and 10,5 %.

Reproducibility limits are about 0,18 % (*m/m*) and reproducibility coefficient of variation values are between 9 % and 36 %.

**Table A.1 — Sample A: Crude sunflower oil**

Laboratory	Result 1 % ( <i>m/m</i> )	Result 2 % ( <i>m/m</i> )
1	0,56	0,58
2	0,541	0,545
3	0,51	0,52
4	0,62	0,58
5	0,57	0,63
6	0,78	0,61
7	0,54	0,51
8	0,64	0,62
9	0,89	0,89
10	0,54	0,57
11	0,62	0,64
12	0,6	0,63
13	0,68	0,68
14	0,56	0,52

NOTE Laboratory 6 was eliminated on basis of the Cochran test (5 %).  
Laboratory 9 was eliminated on basis of the Dixon test (5 %).

**Table A.2 — Sample B: Crude palm oil**

Laboratory	Result 1 % ( <i>m/m</i> )	Result 2 % ( <i>m/m</i> )
1	0,35	0,33
2	0,262 5	0,248 5
3	0,37	0,32
4	0,30	0,30
5	0,35	0,42
6	0,44	0,45
7	0,35	0,3
8	0,35	0,35
9	0,18	0,18
10	0,25	0,32
11	0,51	0,48
12	0,24	0,26
13	0,34	0,32
14	0,38	0,34

**Table A.3 — Sample C: Crude tallow**

Laboratory	Result 1 % (m/m)	Result 2 % (m/m)
1	0,16	0,18
2	0,133 7	0,106
3	0,18	0,17
4	0,15	0,14
5	0,22	0,23
6	0,09	0,12
7	0,09	0,11
8	0,2	0,21
9	0,04	0,03
10	0,13	0,18
11	0,40	0,41
12	0,13	0,14
13	0,23	0,22
14	0,16	0,19

NOTE Laboratory 11 was eliminated on the basis of the Dixon test (5 %).

**Table A.4 — Statistical analysis of collaborative study results**

	Crude sunflower oil Sample A	Crude palm oil Sample B	Crude tallow Sample C
Number of laboratories	14	14	14
Number of laboratories retained after elimination of outliers	12	14	13
Mean, % (m/m)	0,58	0,33	0,15
Repeatability standard deviation, $s_r$ , % (m/m)	0,02	0,03	0,02
Repeatability coefficient of variation (%)	3,64	7,81	10,49
Reproducibility standard deviation, $s_R$ , % (m/m)	0,05	0,08	0,05
Reproducibility coefficient of variation (%)	8,99	24,63	36,32
Repeatability limit, $r$ , % (m/m)	0,06	0,07	0,04
Reproducibility limit, $R$ , % (m/m)	0,15	0,23	0,16