SLOVENSKI STANDARD
SIST EN ISO 3960:2017

01-maj-2017

Nadomešča:
SIST EN ISO 3960:2010

Živalske in rastlinske maščobe in olja - Ugotavljanje peroksidnega števila - Jodometrično (vizualno) določanje končne točke (ISO 3960:2017)

Animal and vegetable fats and oils - Determination of peroxide value - Iodometric (visual) endpoint determination (ISO 3960:2017)

Tierische und pflanzliche Fette und Öle - Bestimmung der Peroxidzahl - Iodometrische (visuelle) Endpunktbestimmung (ISO 3960:2017)

Corps gras d'origines animale et végétale - Détermination de l'indice de peroxyde - Détermination avec point d'arrêt iodométrique (ISO 3960:2017)

Ta slovenski standard je istoveten z: **EN ISO 3960:2017**

ICS:

67.200.10	Rastlinske in živalske maščobe in olja	Animal and vegetable fats and oils

SIST EN ISO 3960:2017 **en**

EUROPEAN STANDARD
NORME EUROPÉENNE
EUROPÄISCHE NORM

EN ISO 3960

February 2017

ICS 67.200.10

Supersedes EN ISO 3960:2010

English Version

Animal and vegetable fats and oils - Determination of peroxide value - Iodometric (visual) endpoint determination (ISO 3960:2017)

Corps gras d'origines animale et végétale - Détermination de l'indice de peroxyde - Détermination avec point d'arrêt iodométrique (ISO 3960:2017)

Tierische und pflanzliche Fette und Öle - Bestimmung der Peroxidzahl - Iodometrische (visuelle) Endpunktbestimmung (ISO 3960:2017)

This European Standard was approved by CEN on 8 February 2017.

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 CEN-CENELEC 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 CEN-CENELEC Management Centre has the same status as the official versions.

CEN members are the national standards bodies of Austria, Belgium, Bulgaria, Croatia, Cyprus, Czech Republic, Denmark, Estonia, Finland, Former Yugoslav Republic of Macedonia, France, Germany, Greece, Hungary, Iceland, Ireland, Italy, Latvia, Lithuania, Luxembourg, Malta, Netherlands, Norway, Poland, Portugal, Romania, Serbia, Slovakia, Slovenia, Spain, Sweden, Switzerland, Turkey and United Kingdom.

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

CEN-CENELEC Management Centre: Avenue Marnix 17, B-1000 Brussels

Ref. No. EN ISO 3960:2017 E

Contents

Page

European foreword

This document (EN ISO 3960:2017) 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 August 2017, and conflicting national standards shall be withdrawn at the latest by August 2017.

Attention is drawn to the possibility that some of the elements of this document may be the subject of patent rights. CEN [and/or CENELEC] shall not be held responsible for identifying any or all such patent rights.

This document supersedes EN ISO 3960:2010.

According to the CEN-CENELEC Internal Regulations, the national standards organizations of the following countries are bound to implement this European Standard: Austria, Belgium, Bulgaria, Croatia, Cyprus, Czech Republic, Denmark, Estonia, Finland, Former Yugoslav Republic of Macedonia, France, Germany, Greece, Hungary, Iceland, Ireland, Italy, Latvia, Lithuania, Luxembourg, Malta, Netherlands, Norway, Poland, Portugal, Romania, Serbia, Slovakia, Slovenia, Spain, Sweden, Switzerland, Turkey and the United Kingdom.

Endorsement notice

The text of ISO 3960:2017 has been approved by CEN as EN ISO 3960:2017 without any modification.

INTERNATIONAL STANDARD

ISO 3960

Fifth edition
2017-02

Animal and vegetable fats and oils — Determination of peroxide value — Iodometric (visual) endpoint determination

Corps gras d'origines animale et végétale — Détermination de l'indice de peroxyde — Détermination avec point d'arrêt iodométrique

Reference number
ISO 3960:2017(E)

COPYRIGHT PROTECTED DOCUMENT

ISO copyright office
Ch. de Blandonnet 8 • CP 401
CH-1214 Vernier, Geneva, Switzerland
Tel. +41 22 749 01 11
Fax +41 22 749 09 47
copyright@iso.org
www.iso.org

Contents

Page

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).

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. Details of any patent rights identified during the development of the document will be in the Introduction and/or on the ISO list of patent declarations received (see www.iso.org/patents).

Any trade name used in this document is information given for the convenience of users and does not constitute an endorsement.

For an explanation on 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 the following URL: 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*.

This fifth edition cancels and replaces the fourth edition (ISO 3960:2007), of which it constitutes a minor revision to exclude fat coming from milk and milk products.

Introduction

Over a period of many years, various methods have been developed for the determination of peroxides in fats and oils. The general principle of most of the methods is the liberation of iodine from potassium iodide in an acid medium. The method according to Wheeler was standardized more than 50 years ago by different standardization bodies, and it is widely used to control commodities by producers, receivers and official laboratories. In national and international food legislation (including the Codex Alimentarius), acceptable limits for the peroxide values are often specified. Due to anomalies in the reproducibility of the results, it was noticed that there are slight differences between the standardized methods. A very important point is the dependence of the result on the amount of sample used for the determination. As the determination of the peroxide value (PV) is a highly empirical procedure, ISO/TC 34/SC 11 has decided to fix the sample mass at 5 g for PV greater than 1, and at 10 g for PV less than or equal to 1, and to limit the applicability of this method to animal and vegetable fats and oils with peroxide values from 0 meq to 30 meq of active oxygen per kilogram. The user of this document should be aware that the results obtained can be slightly lower than with previous standards.