

**SLOVENSKI STANDARD**  
**SIST EN ISO 6883:2017****01-maj-2017****Nadomešča:**  
**SIST EN ISO 6883:2014**

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**Živalske in rastlinske maščobe in olja - Določanje dogovorjene mase na enoto prostornine (masa litra v zraku) (ISO 6883:2017)**

Animal and vegetable fats and oils - Determination of conventional mass per volume (litre weight in air) (ISO 6883:2017)

Tierische und pflanzliche Fette und Öle - Bestimmung der konventionellen volumenbezogenen Masse (Litergewicht in Luft) (ISO 6883:2017)

Corps gras d'origines animale et végétale - Détermination de la masse volumique conventionnelle (poids du litre dans l'air) (ISO 6883:2017)

**Ta slovenski standard je istoveten z: EN ISO 6883:2017****ICS:**

67.200.10	Rastlinske in živalske maščobe in olja	Animal and vegetable fats and oils
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## Animal and vegetable fats and oils - Determination of conventional mass per volume (litre weight in air) (ISO 6883:2017)

Corps gras d'origines animale et végétale -  
Détermination de la masse volumique conventionnelle  
(poids du litre dans l'air) (ISO 6883:2017)

Tierische und pflanzliche Fette und Öle - Bestimmung  
der konventionellen volumenbezogenen Masse  
(Litergewicht in Luft) (ISO 6883:2017)

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

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EUROPÄISCHES KOMITEE FÜR NORMUNG

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

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## European foreword

This document (EN ISO 6883:2017) 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of an identical text or by endorsement, at the latest by August 2017, and conflicting national standards shall be withdrawn at the latest by August 2017.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.

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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.

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### Endorsement notice

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INTERNATIONAL  
STANDARD

ISO  
6883

Fifth edition  
2017-02

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**Animal and vegetable fats and oils —  
Determination of conventional mass  
per volume (litre weight in air)**

*Corps gras d'origines animale et végétale — Détermination de la  
masse volumique conventionnelle (poids du litre dans l'air)*

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## ISO 6883:2017(E)

### 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](http://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](http://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](http://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 6883:2007), of which it constitutes a minor revision to exclude its applicability for fat coming from milk and milk products and to include further precision data.

# Animal and vegetable fats and oils — Determination of conventional mass per volume (litre weight in air)

## 1 Scope

This document specifies a method for the determination of the conventional mass per volume (“litre weight in air”) of animal and vegetable fats and oils (hereinafter referred to as fats) in order to convert volume to mass or mass to volume.

The procedure is applicable to fats only when they are in a liquid state. Milk and milk products (or fat coming from milk and milk products) are excluded from the scope of this document.

NOTE The determination of conventional mass per volume (litre weight in air) using the oscillating U-tube method can be found in ISO 18301.

## 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*

## 3 Terms and definitions

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

ISO and IEC maintain terminological databases for use in standardization at the following addresses:

- IEC Electropedia: available at <http://www.electropedia.org/>
- ISO Online browsing platform: available at <https://www.iso.org/obp/>

### 3.1

#### **conventional mass per volume litre weight in air**

quotient of the mass in air of fat to its volume at a given temperature

Note 1 to entry: It is expressed in kilograms per litre (numerically equal to grams per millilitre).

## 4 Principle

The mass of a volume of liquid fat in a calibrated pycnometer is measured at a specified temperature.

## 5 Apparatus

Usual laboratory apparatus and, in particular, the following.

**5.1 Water bath**, capable of being maintained to within 0,1 °C of the temperatures chosen for the calibration and determination.

It should be fitted with a calibrated thermometer, graduated in divisions of 0,1 °C covering the relevant temperature range.