FINAL DRAFT

AMENDMENT

ISO 29841:2009 FDAM 1

ISO/TC 34/SC 11

Secretariat: BSI

Voting begins on: 2015-10-15

Voting terminates on: 2015-12-15

Vegetable fats and oils — **Determination of the degradation** products of chlorophylls a and a' (pheophytins a, a' and pyropheophytins)

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Please see the administrative notes on page iii

Reference number ISO 29841:2009/FDAM 1:2015(E)

ISO/CEN PARALLEL PROCESSING

This final draft has been developed within the International Organization for Standardization (ISO), and processed under the **ISO-lead** mode of collaboration as defined in the Vienna Agreement. The final draft was established on the basis of comments received during a parallel enquiry on the draft.

This final draft is hereby submitted to the ISO member bodies and to the CEN member bodies for a parallel two-month approval vote in ISO and formal vote in CEN.

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The committee responsible for this document is ISO/TC 34, Food products, Subcommittee SC 11, Animal and vegetable fats and oils.

Introduction

During the systematic review of ISO 29841:2009 in 2014, it was proposed to give a more detailed explanation for the home-made silica mini-columns in the note to 6.6. Furthermore, it is necessary to replace the size of the flasks in 6.2 as 10 ml is not big enough and sample could be lost when locating in the rotary evaporator. It was also agreed to change the title of 9.2 to emphasize the fact that it is the relative content of the analytes which is calculated.

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Page 2, 6.2

It was pointed out that the 10 ml flask may be too small to contain the sample and thus a larger flask should be used. Thus, this subclause should be replaced with the following:

6.2 Taper-shaped flask, of capacity 25 ml or 50 ml.

Page 3, 6.6

It was suggested that the inclusion of details formanufacturing in house silica cartridges would helpful and these have been incorporated. Thus, this subclause should be replaced with the following:

Silica cartridge, 500 mg/6 ml or 1000 mg/6 ml, 55 µm, 700 nm or diol cartridge, 3 ml. 6.6

NOTE Also, in-house silica mini-columns can be used for the separation. For this, use Silica gel 60, for column chromatography (0,063 mm to 0,100 mm), adjusted to a moisture content of w = 5 % (mass fraction). Activate the silica gel by heating overnight at (160 ± 5) °C. After heating, place the silica gel in a desiccator for cooling and then transfer the silica gel to a stoppered flask. Add 5 % of water and shake until no lumps can be seen and the powder flows freely (1 h in an automatic shaking machine). Store the conditioned silica gel overnight before use. Page 4, 9.2

Page 4. 9.2

It was agreed that the title of this subclause should be changed to emphasize that it is the relative content of the analytes which are calculated. Thus, the title of the subclause should be replaced with the following:

9.2 Calculation of the relative pyropheophytin a content

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