

SLOVENSKI STANDARD oSIST prEN ISO 3657:2020

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Živalske in rastlinske maščobe in olja - Določevanje števila umiljenja (ISO/FDIS 3657:2019)

Animal and vegetable fats and oils - Determination of saponification value (ISO/FDIS 3657:2019)

Tierische und pflanzliche Fette und Öle - Bestimmung der Verseifungszahl (ISO/FDIS 3657:2019)

Corps gras d'origines animale et végétale - Détermination de l'indice de saponification (ISO/FDIS 3657:2019)

Document Preview

Ta slovenski standard je istoveten z: prEN ISO 3657

<u>SIST EN ISO 3657:2020</u>

ICS:

67.200.10 Rastlinske in živalske maščobe in olja

Animal and vegetable fats and oils

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FINAL DRAFT

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Animal and vegetable fats and oils — Determination of saponification value

Corps gras d'origines animale et végétale — Détermination de l'indice de saponification

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Foreword

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This document was prepared by Technical Committee ISO/TC 34, *Food products*, Subcommittee SC 11, *Animal and vegetable fats and oils*, in collaboration with the European Committee for Standardization (CEN) Technical Committee CEN/TC 307, *Oilseeds, vegetable and animal fats and oils and their by-products* — *Methods of sampling and analysis*, in accordance with the Agreement on technical cooperation between ISO and CEN (Vienna Agreement).

This fifth edition cancels and replaces the fourth edition (ISO 3657:2013), of which it constitutes a minor revision. This edition corrects the mistake in the calculation of the C16 TAG molecular weight (B.7.3), to use either alkali blue or phenolphthalein indicators (5.4 and 5.5), and updates the references.

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