SLOVENSKI STANDARD
SIST EN ISO 6321:2021

01-september-2021

Nadomešča:
SIST EN ISO 6321:2002

Rastlinske in živalske maščobe ter olja - Določanje tališča v odprtih kapilarnih cevkah - Točka zdrsa (ISO 6321:2021)

Animal and vegetable fats and oils - Determination of melting point in open capillary tubes - Slip point (ISO 6321:2021)

Tierische und pflanzliche Fette und Öle - Bestimmung des Schmelzpunktes in offenen Kapillarröhrchen (ISO 6321:2021)

Corps gras d'origines animale et végétale - Détermination du point de fusion en tube capillaire ouvert (ISO 6321:2021)

Ta slovenski standard je istoveten z: **EN ISO 6321:2021**

ICS:

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

SIST EN ISO 6321:2021 **en,fr,de**

EUROPEAN STANDARD

NORME EUROPÉENNE

EUROPÄISCHE NORM

EN ISO 6321

June 2021

ICS 67.200.10

Supersedes EN ISO 6321:2002

English Version

Animal and vegetable fats and oils - Determination of melting point in open capillary tubes - Slip point (ISO 6321:2021)

Corps gras d'origines animale et végétale - Détermination du point de fusion en tube capillaire ouvert (ISO 6321:2021)

Tierische und pflanzliche Fette und Öle - Bestimmung des Schmelzpunktes in offenen Kapillarröhrchen (ISO 6321:2021)

This European Standard was approved by CEN on 18 May 2021.

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, France, Germany, Greece, Hungary, Iceland, Ireland, Italy, Latvia, Lithuania, Luxembourg, Malta, Netherlands, Norway, Poland, Portugal, Republic of North Macedonia, 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: Rue de la Science 23, B-1040 Brussels

Ref. No. EN ISO 6321:2021 E

Contents

Page

European foreword

This document (EN ISO 6321:2021) 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 December 2021, and conflicting national standards shall be withdrawn at the latest by December 2021.

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

This document supersedes EN ISO 6321:2002.

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, France, Germany, Greece, Hungary, Iceland, Ireland, Italy, Latvia, Lithuania, Luxembourg, Malta, Netherlands, Norway, Poland, Portugal, Republic of North Macedonia, Romania, Serbia, Slovakia, Slovenia, Spain, Sweden, Switzerland, Turkey and the United Kingdom.

Endorsement notice

The text of ISO 6321:2021 has been approved by CEN as EN ISO 6321:2021 without any modification.

INTERNATIONAL STANDARD

ISO 6321

Third edition
2021-06

Animal and vegetable fats and oils — Determination of melting point in open capillary tubes — Slip point

Corps gras d'origines animale et végétale — Détermination du point de fusion en tube capillaire ouvert — Point de glissement

Reference number
ISO 6321:2021(E)

COPYRIGHT PROTECTED DOCUMENT

ISO copyright office
CP 401 • Ch. de Blandonnet 8
CH-1214 Vernier, Geneva
Phone: +41 22 749 01 11
Email: copyright@iso.org
Website: www.iso.org

Published in Switzerland

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 of the voluntary nature of standards, 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 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,* 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 third edition cancels and replaces the second edition (ISO 6321:2002), which has been technically revised.

The main changes compared to the previous edition are as follows:

— the requirement to measure the diameters of each capillary tube has been removed, and

— a footnote stating suggested suppliers of suitable capillary tubes has been included.

Any feedback or questions on this document should be directed to the user's national standards body. A complete listing of these bodies can be found at www.iso.org/members.html.

Animal and vegetable fats and oils — Determination of melting point in open capillary tubes — Slip point

1 Scope

This document specifies two methods for the determination of the melting point in open capillary tubes, commonly known as the slip melting point, of animal and vegetable fats and oils (referred to as fats hereinafter).

— Method A is only applicable to animal and vegetable fats which are solid at ambient temperature and which do not exhibit pronounced polymorphism.

— Method B is applicable to all animal and vegetable fats which are solid at ambient temperature and is the method to be used for fats whose polymorphic behaviour is unknown.

For the determination of the slip melting point of palm oil samples the method given in Annex A shall be used.

NOTE 1 If applied to fats with pronounced polymorphism, method A will give different and less satisfactory results than method B.

NOTE 2 Fats which exhibit pronounced polymorphism are principally cocoa butter and fats containing appreciable quantities of 2-unsaturated, 1,3-saturated triacylglycerols.

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

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:

— ISO Online browsing platform: available at https://www.iso.org/obp

— IEC Electropedia: available at https://www.electropedia.org/

3.1
slip melting point in open capillary tube
temperature at which a column of fat in an open capillary tube commences to rise under the conditions specified in this document

4 Principle

A capillary tube containing a column of the fat which has been crystallized under controlled conditions is immersed to a specified depth in water, the temperature of which is increased at a specified rate. The temperature at which the column is observed to start rising in the capillary tube is recorded.