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**Oilseeds — Extraction of oil and  
preparation of methyl esters of  
triglyceride fatty acids for analysis by  
gas chromatography (rapid method)**

*Graines oléagineuses — Extraction de l'huile et préparation des  
esters méthyliques d'acides gras de triglycérides pour analyse par  
chromatographie en phase gazeuse (méthode rapide)*

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## 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)).

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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](http://www.iso.org/iso/foreword.html).

This document was prepared by Technical Committee ISO/TC 34, *Food products*, Subcommittee SC 2, *Oleaginous seeds and fruits and oilseed meals*.

This second edition cancels and replaces the first edition (ISO 17059:2007), which has been technically revised. The main changes compared with the previous edition are as follows:

- the description of the preparation of methyl esters in 8.5 has been updated to remove the reference to ISO 5509:2000, which has been withdrawn.

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](http://www.iso.org/members.html).

## Introduction

Chromatographic analysis of the fatty acid methyl esters (FAME) of oilseeds requires oil extraction from the oilseeds. The methods usually performed in laboratories involve oil extraction for the determination of oil content and are tedious or time consuming<sup>[2][3]</sup>. Consequently, the total duration and cost of the analysis of triglyceride fatty acids in oilseeds, including oil extraction, preparation and gas chromatography of the FAME are considerably increased by the oil extraction step.

This document specifies a rapid and optimized method for a combined oil extraction and FAME preparation. The oil is only partially extracted from the seeds and the extracted fraction remains representative enough of the total content when the method is applied to the seeds specified in the Scope<sup>[4][5]</sup>. The FAME are prepared according to the transesterification method described in ISO 5509:2000<sup>1)</sup> and slightly modified to be applied to iso-octane solutions of oil.

Taking into account that no reference method for oil extraction exists, the oil extraction method specified in this document was compared to ISO 659<sup>[2]</sup> in an interlaboratory test<sup>[6]</sup>. Results showed very good agreement between the two methods except when applied to rapeseed with high erucic acid content. In this case, this method led to values of erucic acid content higher by approximately a mass fraction of 1 %.

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1) Withdrawn standard. Replaced by ISO 12966-2:2011 and ISO 12966-3:2009.

