
**Animal and vegetable fats and oils —
Determination of moisture and
volatile matter content**

*Corps gras d'origines animale et végétale — Détermination de la
teneur en eau et en matières volatiles*

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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).

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).

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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 WTO principles in the Technical Barriers to Trade (TBT) see the following URL: [Foreword - Supplementary information](#)

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

This third edition cancels and replaces the second edition (ISO 662:1998), of which it constitutes a minor revision. A non-applicability statement for milk and milk products has been added to the Scope.

[Annex A](#) of this International Standard is for information only.

Animal and vegetable fats and oils — Determination of moisture and volatile matter content

1 Scope

This International Standard specifies two methods for the determination, by drying, of the moisture and volatile matter content of animal or vegetable fats and oils:

- method A, using a sand bath or hotplate;
- method B, using a drying oven.

Method A is applicable to all fats and oils.

Method B is applicable only to non-drying fats and oils with an acid value less than 4. Under no circumstances are lauric oils be analysed by this method.

Milk and milk products (or fat obtained from milk and milk products) are excluded from the Scope of this International Standard.

2 Normative reference

The following documents, in whole or in part, are normatively referenced in this document and are indispensable for its application. 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.

3.1

moisture and volatile matter content

loss in mass undergone by the product on heating at $103\text{ °C} \pm 2\text{ °C}$ under the conditions specified in this International Standard

Note 1 to entry: It is expressed as a percentage by mass.

4 Principle

Heating a test portion at $103\text{ °C} \pm 2\text{ °C}$ until moisture and volatile substances are completely eliminated, and determination of the loss in mass.

5 Sampling

Sampling is not part of the method specified in this International Standard. A recommended sampling method is given in ISO 5555.

It is important that the laboratory receives a sample which is truly representative and has not been damaged or changed during transport or storage.