

SLOVENSKI STANDARD **oSIST prEN ISO 16958:2025**

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Mleko, mlečni proizvodi, hrana za dojenčke in prehranska dopolnila za odrasle -Določevanje sestave maščobnih kislin - Kapilarna plinska kromatografija (ISO/FDIS 16958:2025)

Milk, milk products, infant formula and adult nutritionals - Determination of fatty acids composition - Capillary gas chromatographic method (ISO/FDIS 16958:2025)

Milch, Milcherzeugnisse, Säuglingsnahrung und Nahrungsergänzungsmittel für Erwachsene - Bestimmung der Fettsäurenzusammensetzung - Verfahren mit Kapillargaschromatographie (ISO/FDIS 16958:2025)

Lait, produits laitiers, formules infantiles et produits nutritionnels pour adultes -Détermination de la composition en acides gras - Méthode de chromatographie en phase gazeuse sur colonne capillaire (ISO/FDIS 16958:2025)

Ta slovenski standard je istoveten z: **prEN ISO 16958**

ICS:

67.050 Splošne preskusne in

General methods of tests and analizne metode za živilske analysis for food products

proizvode

67.100.10 Mleko in predelani mlečni

Milk and processed milk

proizvodi products

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FINAL DRAFT International Standard

ISO/FDIS 16958 IDF 231

Milk, milk products, infant formula and adult nutritionals — Determination of fatty acids composition — Capillary gas chromatographic method

Lait, produits laitiers, formules infantiles et produits nutritionnels pour adultes — Détermination de la composition en acides gras — Méthode de chromatographie en phase gazeuse sur colonne capillaire

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Foreword

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This document was prepared by Technical Committee ISO/TC 34, Food products, Subcommittee SC 5, Milk and milk products, and the International Dairy Federation (IDF), in collaboration with AOAC INTERNATIONAL, and in collaboration with the European Committee for Standardization (CEN) Technical Committee CEN/TC 302, Milk and milk products - Methods of sampling and analysis, in accordance with the Agreement on technical cooperation between ISO and CEN (Vienna Agreement). It is being published jointly by ISO and IDF and separately by AOAC INTERNATIONAL. The method described in this International Standard is equivalent to the AOAC Official Method 2012.13: Determination of labeled fatty acids content in milk products and infant formula.

This second edition cancels and replaces the first edition (ISO 16958 | IDF 231:2015), of which it constitutes a minor revision.

The changes are as follows:

- references to other standards have been updated;
- information on standard solutions and chromatographic columns has been updated;
- the Bibliography has been expanded.

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This document was prepared by the IDF Standing Committee on Analytical Methods for Composition and ISO Technical Committee ISO/TC 34, Food products, Subcommittee SC 5, Milk and milk products, in collaboration with AOAC INTERNATIONAL. It is being published jointly by ISO and IDF and separately by AOAC INTERNATIONAL. The method described in this International Standard is equivalent to the AOAC Official Method 2012.13: Determination of labeled fatty acids content in milk products and infant formula

All work was carried out by the ISO-IDF Project Group C11 of the Standing Committee on *Analytical Methods* for Composition under the aegis of its project leader, Mr Pierre-Alain Golay (CH).

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