

ISO 22959:2009-05 (E)

Animal and vegetable fats and oils - Determination of polycyclic aromatic hydrocarbons by on-line donor-acceptor complex chromatography and HPLC with fluorescence detection

Contents		Page
Foreword		iv
Introduction		v
1	Scope	1
2	Normative references	1
3	Terms and definitions	1
4	Principle	2
5	Reagents, materials and standards	3
6	Apparatus	5
7	Sampling and preparation of the test sample	5
8	Sample preparation	6
9	Procedure	7
9.1	HPLC analysis	7
9.2	Identification of PAHs	7
10	Calculation of individual PAHs	7
11	Method validation data	8
11.1	Accuracy	8
11.2	Within-laboratory precision	8
11.3	Recovery	8
11.4	Dynamic range	8
11.5	Limit of quantification	8
12	Precision	9
12.1	International collaborative trial	9
12.2	Repeatability	9
12.3	Reproducibility	9
13	Test report	9
Annex A (informative) Example of the individual parts of an HPLC system		10
Annex B (informative) Example of the operating conditions of the pumps of the HPLC system		11
Annex C (informative) Example of the operating conditions of the column thermostat and the detector of the HPLC system		12
Annex D (informative) Example of the autosampler programme of the HPLC system		13
Annex E (informative) Tubing connections of the HPLC system		14
Annex F (informative) Chromatogram of a standard calibration sample		15

Annex G (informative) Determination precision for a sunflower oil, range 0,1 µg/kg to 3,5 µg/kg	16
Annex H (informative) Determination precision for an olive oil, range 0,1 µg/kg to 3,5 µg/kg	17
Annex I (informative) Determination precision for a soybean oil, range 0,1 µg/kg to 3,5 µg/kg	18
Annex J (informative) Determination precision for a coconut oil, range 0,1 µg/kg to 3,5 µg/kg	19
Annex K (informative) Interlaboratory test	20
Bibliography	22