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Animal and vegetable fats and oils - Determination of fatty-acid-bound chloropropanediols (MCPDs) and glycidol by GC/MS - Part 2: Method using slow alkaline transesterification and measurement for 2-MCPD, 3-MCPD and glycidol (ISO 18363-2:2025)

| Contents | | Page |
|---|---|-------------|
| European foreword..... | | 3 |
| Foreword..... | | 4 |
| Introduction..... | | 5 |
| 1 | Scope..... | 7 |
| 2 | Normative references..... | 7 |
| 3 | Terms and definitions..... | 7 |
| 4 | Principle..... | 8 |
| 5 | Reagents..... | 9 |
| 5.1 | General..... | 9 |
| 5.2 | Solvents and chemicals..... | 9 |
| 5.3 | Standard and reference compounds..... | 9 |
| 5.4 | Working solutions..... | 10 |
| 5.5 | Other solutions..... | 10 |
| 6 | Apparatus..... | 10 |
| 7 | Sample..... | 11 |
| 7.1 | Sampling..... | 11 |
| 7.2 | Preparation of the test sample..... | 11 |
| 8 | Procedure..... | 11 |
| 8.1 | Spiking with surrogate standard and homogenization..... | 11 |
| 8.2 | Ester cleavage and glycidol transformation..... | 11 |
| 8.3 | Matrix removal..... | 12 |
| 8.4 | Derivatization..... | 12 |
| 8.5 | Gas chromatography/mass spectrometry references..... | 12 |
| 9 | Expression of results..... | 13 |
| 9.1 | Determination of bound glycidol..... | 13 |
| 9.2 | Determination of bound 2-MCPD..... | 14 |
| 9.3 | Determination of bound 3-MCPD..... | 15 |
| 9.4 | Determination of the degree of diester cleavage..... | 15 |
| 9.5 | Quality control..... | 15 |
| 10 | Notes..... | 16 |
| Annex A (informative) Examples of relevant chromatograms and data evaluation using “low-MCPD” palm oil..... | | 18 |
| Annex B (informative) Results of interlaboratory tests..... | | 25 |
| Bibliography..... | | 27 |