ISO 8292-2:2008-04 (E)

Animal and vegetable fats and oils - Determination of solid fat content by pulsed NMR - Part 2: Indirect method

Contents

Page

Foreword iv

1 Scope 1

2 Normative references 1

3 Terms and definitions 1

4 Symbols and abbreviated terms 2

5 Principle 2

6 Triolein standard sample 2

7 Apparatus 2

8 Sampling 4

9 Procedure 4
9.1 Measurement protocol and test sample 4
9.2 Oven, water baths and temperature-controlled blocks 4
9.3 NMR spectrometer 4
9.4 Filling the measurement tubes 4
9.5 Removing the thermal history 6
9.6 Equilibrating at the initial temperature and measuring the 100 % liquid signal 6
9.7 Crystallization and tempering 6
9.8 Measuring the SFC 6
9.9 Number of determinations 7
9.10 Cleaning the measurement tubes 7

10 Expression of results 7
11 Precision 8
11.1 Interlaboratory test 8
11.2 Repeatability 8
11.3 Reproducibility 8
12 Test report 8

Annex A (informative) Results of interlaboratory tests 9

Annex B (informative) Theory of indirect method 12

Annex C (informative) Additional measurement protocols 14

Bibliography 16