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Animal and vegetable fats and oils - Determination of solid fat content by pulsed NMR - Part 1: Direct method (ISO 8292-1:2008)

Contents		Page
Foreword		3
1	Scope	4
2	Normative references	4
3	Terms and definitions	4
4	Symbols and abbreviated terms	5
5	Principle	6
6	Apparatus	6
7	Sampling	8
8	Procedure	8
8.1	Measurement protocol and test sample	8
8.2	Oven, water baths and temperature-controlled blocks	10
8.3	Determination of the conversion factor (where necessary)	10
8.4	NMR spectrometer	11
8.5	Filling the measurement tubes	11
8.6	Removing the thermal history	11
8.7	Equilibrating at the initial temperature	11
8.8	Crystallization and tempering	12
8.9	Measuring the SFC	12
8.10	Number of determinations	13
8.11	Cleaning the measurement tubes	13
9	Expression of results	13
10	Precision	14
10.1	Interlaboratory test	14
10.2	Repeatability	14
10.3	Reproducibility	14
11	Test report	15
Annex A (informative) Results of interlaboratory tests		16
Annex B (informative) Theory of the direct method		26
Annex C (informative) Additional measurement protocols		28
Bibliography		30