

# DIN EN ISO 8292-1:2010-08 (E)

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

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<b>Contents</b>		<b>Page</b>
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