

# DIN EN ISO 17678:2019-10 (E)

## Milk and milk products - Determination of milk fat purity by gas chromatographic analysis of triglycerides (ISO 17678:2019)

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### Contents

	Page
European foreword.....	4
Foreword .....	5
1 Scope .....	7
2 Normative references .....	8
3 Terms and definitions .....	8
4 Principle .....	8
5 Reagents .....	9
6 Apparatus.....	9
7 Sampling.....	10
8 Procedure.....	11
8.1 Preparation of test samples .....	11
8.1.1 General.....	11
8.1.2 Isolation from butter or butteroil.....	11
8.1.3 Extraction according to the Röse-Gottlieb gravimetric method .....	11
8.1.4 Extraction from milk using silica gel columns.....	11
8.1.5 Extraction from cheese .....	12
8.2 Preparation of fat sample solution .....	12
8.3 Chromatographic triglyceride determination.....	12
8.3.1 Baseline drift .....	12
8.3.2 Injection technique.....	12
8.3.3 Calibration .....	12
8.3.4 Chromatographic conditions .....	13
9 Integration, evaluation and control of the analytical performance .....	14
10 Calculation and expression of results.....	16
10.1 Triglyceride composition.....	16
10.1.1 Calculation .....	16
10.1.2 Expression of test results .....	16
10.2 S-values .....	17
10.2.1 Calculation .....	17
10.2.2 Expression of test results .....	17
10.3 Detection of foreign fat.....	17
11 Precision.....	18
11.1 Interlaboratory test.....	18
11.2 Repeatability.....	18
11.3 Reproducibility .....	18
12 Test report.....	19
Annex A (normative) Preparation of the packed column.....	20
A.1 Reagents and materials.....	20
A.2 Apparatus.....	20

A.3	Silanization (deactivation of the glass surface).....	20
A.4	Filling .....	22
A.5	Conditioning.....	22
<b>Annex B (informative) Quantification of the foreign fat content .....</b>		<b>24</b>
B.1	General .....	24
B.2	Calculation.....	24
B.3	Expression of test results.....	25
<b>Annex C (informative) Uncertainty of measurement .....</b>		<b>26</b>
<b>Annex D (informative) Interlaboratory test .....</b>		<b>27</b>
<b>Bibliography .....</b>		<b>29</b>

## Figures

<b>Figure 1 — Example of a triglyceride chromatogram of milk fat with baseline set correctly .....</b>	<b>15</b>
<b>Figure 2 — Example of a triglyceride chromatogram of milk fat with baseline set incorrectly ....</b>	<b>15</b>
<b>Figure A.1 — Silanization apparatus.....</b>	<b>21</b>
<b>Figure A.2 — Rinsing apparatus .....</b>	<b>21</b>
<b>Figure A.3 — Filling of the glass column.....</b>	<b>22</b>

## Tables

<b>Table 1 — Coefficients of variation of triglyceride contents.....</b>	<b>16</b>
<b>Table 2 — S-limits for pure milk fats .....</b>	<b>18</b>
<b>Table 3 — Repeatability limits, <i>r</i>, for Formulae (3) to (7) .....</b>	<b>18</b>
<b>Table 4 — Reproducibility limits, <i>R</i>, for Formulae (3) to (7) .....</b>	<b>18</b>
<b>Table B.1 — 99 % Limits of detection of foreign fat added to milk fat as percentages .....</b>	<b>24</b>
<b>Table B.2 — <i>S<sub>f</sub></i> values of various foreign fats .....</b>	<b>25</b>
<b>Table C.1 — Extended S limits for pure milk fats including the expanded uncertainty.....</b>	<b>26</b>
<b>Table D.1 — Results of the interlaboratory test: Formula (3).....</b>	<b>27</b>
<b>Table D.2 — Results of the interlaboratory test: Formula (4).....</b>	<b>27</b>
<b>Table D.3 — Results of the interlaboratory test: Formula (5).....</b>	<b>28</b>
<b>Table D.4 — Results of the interlaboratory test: Formula (6).....</b>	<b>28</b>
<b>Table D.5 — Results of the interlaboratory test: Formula (7).....</b>	<b>28</b>