

# ISO 21846:2025-10 (E)

## Vegetable fats and oils - Determination of composition of triacylglycerols and composition and content of diacylglycerols by capillary gas chromatography

---

<b>Contents</b>		<b>Page</b>
Foreword.....		iv
<b>1</b> <b>Scope</b> .....		<b>1</b>
<b>2</b> <b>Normative references</b> .....		<b>1</b>
<b>3</b> <b>Terms and definitions</b> .....		<b>1</b>
<b>4</b> <b>Principle</b> .....		<b>1</b>
<b>5</b> <b>Apparatus</b> .....		<b>2</b>
<b>6</b> <b>Reagents</b> .....		<b>2</b>
<b>7</b> <b>Procedure</b> .....		<b>3</b>
7.1    Gas chromatographic apparatus and capillary column condition.....		3
7.2    Choice of operating conditions.....		3
7.3    Performance of the analysis.....		3
7.4    Peak identification.....		3
7.5    Determination of percentage content of each triacylglycerol class.....		3
7.6    Determination of percentage content of each 1,2 diacylglycerol.....		4
7.7    Determination of weight percentage total content of diacylglycerols.....		4
<b>8</b> <b>Expression of results</b> .....		<b>4</b>
<b>9</b> <b>Precision of the method</b> .....		<b>5</b>
9.1    Repeatability, <i>r</i> .....		5
9.2    Reproducibility, <i>R</i> .....		5
<b>10</b> <b>Test report</b> .....		<b>5</b>
<b>Annex A</b> (informative) <b>Examples of a typical chromatograms</b> .....		<b>6</b>
<b>Annex B</b> (informative) <b>Results of an interlaboratory test</b> .....		<b>11</b>
<b>Bibliography</b> .....		<b>13</b>