ISO 23275-2:2006-11 (E)

Animal and vegetable fats and oils - Cocoa butter equivalents in cocoa butter and plain chocolate - Part 2: Quantification of cocoa butter equivalents

Contents

Page

Foreword iv

Introduction v

1 Scope 1

2 Terms and definitions 1

3 Principle 1

4 Reagents and materials 2

5 Apparatus 2

6 Sampling 3

7 Preparation of test sample 3
7.1 Preparation of cocoa butter CRM for calibration purposes and system suitability check 3
7.2 Preparation of chocolate sample 3

8 Procedure 3
8.1 Fat extraction 3
8.2 Separation of individual triacylglycerols by HR-GC 4
8.3 Identification 4

9 Calculation 4
9.1 Determination of response factors 4
9.2 Calculation of percentages of triacylglycerols 5
9.3 Calculation of CBE content in cocoa butter 5
9.4 Calculation of CBE content in chocolate 6

10 Procedural requirements 6
10.1 General 6
10.2 System suitability 6

11 Precision 6
11.1 Interlaboratory test 6
11.2 Repeatability 7
11.3 Reproducibility 7

12 Test report 7

Annex A (informative) Results of interlaboratory test 8

Bibliography 13