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NATIONAL STANDARD OF THE
PEOPLE'S REPUBLIC OF CHINA

ICS 67.200.10

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GB/T 15687-2008 / ISO 661:2003

Replacing GB/T 15687-1995

**Animal and vegetable fats and oils - Preparation of test
sample**

动植物油脂 试样的制备

(ISO 661:2003, IDT)

Issued on: November 04, 2008

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Quarantine;
Standardization Administration of the People's Republic of China.**

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Foreword

This Standard is identical to ISO 661:2003 "Animal and vegetable fats and oils - Preparation of test sample" (English version).

For convenience of use, this Standard makes the following editorial changes to ISO 661:2003:

- Delete the foreword of the international standard;
- Change "this International Standard" into "this Standard";
- Use the decimal point "." to replace the comma "," in the original text;

This Standard replaces GB/T 15687-1995 "Oils and fats - Preparation of test sample".

The main differences between this Standard and GB/T 15687-1995:

- Remove definitions;
- Modify the scope of application of the measurement items of the solid laboratory sample preparation method;
- Integrate the storage requirements.

This Standard was proposed by the State Administration of Grain.

This Standard shall be under the jurisdiction of National Technical Committee 270 on Grain and Oil of Standardization Administration of China.

The drafting organizations of this Standard: Standard Quality Center of State Administration of Grain, Nanjing University of Finance & Economics.

The main drafters of this Standard: Tang Ruiming, Yuan Jian, Ju Xingrong, Yang Huiping.

The previous versions of the standards which are replaced by this Standard are:

- GB/T 15687-1995.

Animal and vegetable fats and oils - Preparation of test sample

1 Scope

This Standard specifies methods and procedures for the preparation of a test sample from a laboratory sample of animal and vegetable fats and oils.

This Standard applies to fats and oils other than emulsified fats (such as butter, margarine or mayonnaise).

2 Principle

Mix fats and oils, and heat at an appropriate temperature when necessary. If required, insoluble substances are separated by filtration and water is removed by drying with anhydrous sodium sulfate.

3 Reagent

Anhydrous sodium sulfate.

4 Apparatus

4.1 Electric drying oven, with means of temperature regulation.

4.2 Heated filter funnel.

5 Procedure

5.1 Mixing and filtration

5.1.1 Liquid sample, clear and without sediment

Shake the closed container holding the laboratory samples, to make the laboratory samples as homogeneous as possible.

5.1.2 Liquid sample, turbid or with sediment

5.1.2.1 When determining the following items:

- a) moisture and volatile matter;

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