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NATIONAL STANDARD OF THE
PEOPLE'S REPUBLIC OF CHINA

ICS 67.200.10

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GB/T 5525-2008

Replacing GB/T 5525-1985

Vegetable Fats and Oils – Method for Identification of Transparency, Odor and Flavor

植物油脂 透明度、气味、滋味鉴定法

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Issued on: March 6, 2008

Implemented on: August 1, 2008

**Issued by: General Administration of Quality Supervision, Inspection and
Quarantine;**

Standardization Administration of PRC.

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Foreword

This Standard modifies GB/T 5525-1985 *Inspection of Vegetable Oils; Methods for Identification of Transparency, Colour, Odour and Taste*.

Compared with GB/T 5525-1985, this Standard adds the applicable scope of method, and deletes the methods for identification of colour.

This Standard replaces GB/T 5525-1985 since the date of implementation.

This Standard was proposed by the State Administration of Grain.

This Standard shall be under the jurisdiction of National Standardization Technical Committees of Grain & Oil.

Drafting organizations of this Standard: Research Institute of the State Grain Administration, and Xi'an Quality Supervision, Inspection and Test Center for Oil and Fat Foods, and Fodder of the State Grain Administration.

Chief drafting staffs of this Standard: Xue Yalin, Zhang Rui, and Luan Xia.

Vegetable Fats and Oils – Method for Identification of Transparency, Odor and Flavor

1 Scope

This Standard specifies the method for identification of the transparency, odor and flavor of the vegetable fats and oils.

This Standard is only applicable for the identification of the transparency, odor and flavor of the vegetable fats and oils.

2 Normative References

The following documents contain the provisions which, through reference in this Standard, become the provisions of this Standard. For dated references, their subsequent amendments (excluding corrigendum) or revisions do not apply to this Standard. However, the parties who enter into agreement based on this Standard are encouraged to investigate whether the latest versions of these documents are applicable. For undated reference documents, the latest versions apply to this Standard.

GB/T 15687 Oils and Fats - Preparation of Test Sample

3 Terms and Definitions

3.1 Transparency

The degree to which light can transmit.

4 Preparation of Test Sample

Prepare the test sample as per the GB/T 15687, and the sample needn't filtering.

5 Identification of Transparency

5.1 Instrument and apparatus

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