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NSAI Standards

Irish Standard
I.S. EN ISO 29822:2014

Vegetable fats and oils - Isomeric diacylglycerols - Determination of relative amounts of 1,2- and 1,3-diacylglycerols (ISO 29822:2009)

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EUROPEAN STANDARD

NORME EUROPÉENNE

EUROPÄISCHE NORM

EN ISO 29822

April 2014

ICS 67.200.10

English Version

Vegetable fats and oils - Isomeric diacylglycerols - Determination of relative amounts of 1,2- and 1,3-diacylglycerols (ISO 29822:2009)

Corps gras d'origine végétale - Diacylglycérols isomériques - Détermination des teneurs relatives en 1,2- et 1,3-diacylglycérols (ISO 29822:2009)

Tierische und pflanzliche Fette und Öle - Isomere Diacylglyceride - Bestimmung der relativen Menge von 1,2- und 1,3- Diacylglyceride (ISO 29822:2009)

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Foreword

The text of ISO 29822:2009 has been prepared by Technical Committee ISO/TC 34 “Food products” of the International Organization for Standardization (ISO) and has been taken over as EN ISO 29822:2014 by Technical Committee CEN/TC 307 “Oilseeds, vegetable and animal fats and oils and their by-products - Methods of sampling and analysis” the secretariat of which is held by AFNOR.

This European Standard shall be given the status of a national standard, either by publication of an identical text or by endorsement, at the latest by October 2014, and conflicting national standards shall be withdrawn at the latest by October 2014.

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INTERNATIONAL STANDARD

ISO 29822

First edition
2009-03-15

Vegetable fats and oils — Isomeric diacylglycerols — Determination of relative amounts of 1,2- and 1,3-diacylglycerols

Corps gras d'origine végétale — Diacylglycérols isomériques — Détermination des teneurs relatives en 1,2- et 1,3-diacylglycérols

Reference number
ISO 29822:2009(E)

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Foreword

ISO (the International Organization for Standardization) is a worldwide federation of national standards bodies (ISO member bodies). The work of preparing International Standards is normally carried out through ISO technical committees. Each member body interested in a subject for which a technical committee has been established has the right to be represented on that committee. International organizations, governmental and non-governmental, in liaison with ISO, also take part in the work. ISO collaborates closely with the International Electrotechnical Commission (IEC) on all matters of electrotechnical standardization.

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ISO 29822 was prepared by Technical Committee ISO/TC 34, *Food products*, Subcommittee SC 11, *Animal and vegetable fats and oils*.

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Vegetable fats and oils — Isomeric diacylglycerols — Determination of relative amounts of 1,2- and 1,3-diacylglycerols

1 Scope

This International Standard specifies the determination of the degree of isomerization of diacylglycerols in vegetable fats and oils. 1,2-Diacylglycerols are transformed to the more stable 1,3-isomers during storage or due to acidic catalysed reaction.

The mass fraction of 1,2-diacylglycerols can be used as a quality criterion for vegetable fats and oils.

2 Normative references

The following referenced documents are indispensable for the application of this document. For dated references, only the edition cited applies. For undated references, the latest edition of the referenced document (including any amendments) applies.

ISO 661, *Animal and vegetable fats and oils — Preparation of test sample*

3 Terms and definitions

For the purposes of this International Standard, the following terms and definitions apply.

3.1
degree of isomerization
mass fraction of the peak areas of all 1,2-diacylglycerols (C_{32}, C_{34}, C_{36}) relative to the sum of the peaks of all diacylglycerols (C_{32}, C_{34}, C_{36}).

NOTE The mass fraction is expressed as a percentage to one decimal place.

4 Principle

A miniaturized column chromatography on a silica gel column is used to separate the isomeric diacylglycerols as the more polar fraction from the major part of other lipids. The peak areas of 1,2- and 1,3-isomers are determined by gas chromatography after silylation. Only C_{32}-, C_{34}- and C_{36}-diacylglycerols are taken into account.

5 Reagents

WARNING — Attention is drawn to the regulations which specify the handling of hazardous substances. Technical, organizational and personal safety measures shall be followed.

During the analysis, unless otherwise stated, use only reagents of recognized analytical grade and distilled or demineralized water or water of equivalent purity.

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