
Geregistreeerde Belgische norm

NBN EN ISO 19219

1e uitg., januari 2004

Normklasse: V 06

Dierlijke en plantaardige oliën en vetten - Bepaling van zichtbaar bezinsel in ruwe vetten en oliën (ISO 19219:2002)

Corps gras d'origines animale et végétale - Détermination de la teneur en sédiments visibles dans des graisses et huiles brutes (ISO 19219:2002)

Animal and vegetable fats and oils - Determination of visible fots in crude fats and oils (ISO 19219:2002)

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Deze Europese norm EN ISO 19219: 2003 heeft de status van een Belgische norm.

Deze Europese norm bestaat in drie officiële versies (Duits, Engels, Frans).



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*norme belge
enregistrée*

NBN EN ISO 19219

1e éd., janvier 2004

Indice de classement: V 06

Corps gras d'origines animale et végétale - Détermination de la teneur en sédiments visibles dans des graisses et huiles brutes (ISO 19219:2002)

Dierlijke en plantaardige oliën en vetten - Bepaling van zichtbaar bezinksel in ruwe vetten en oliën (ISO 19219:2002)

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La présente norme européenne EN ISO 19219: 2003 a le statut d'une norme belge.

La présente norme européenne existe en trois versions officielles (allemand, anglais, français).



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English version

**Animal and vegetable fats and oils - Determination of visible
foots in crude fats and oils (ISO 19219:2002)**

Corps gras d'origines animale et végétale - Détermination
de la teneur en sédiments visibles dans des graisses et
huiles brutes (ISO 19219:2002)

Tierische und pflanzliche Fette und Öle - Bestimmung von
sichtbarem Bodensatz in rohen Fetten und Ölen (ISO
19219:2002)

This European Standard was approved by CEN on 25 September 2003.

CEN members are bound to comply with the CEN/CENELEC Internal Regulations which stipulate the conditions for giving this European Standard the status of a national standard without any alteration. Up-to-date lists and bibliographical references concerning such national standards may be obtained on application to the Management Centre or to any CEN member.

This European Standard exists in three official versions (English, French, German). A version in any other language made by translation under the responsibility of a CEN member into its own language and notified to the Management Centre has the same status as the official versions.

CEN members are the national standards bodies of Austria, Belgium, Czech Republic, Denmark, Finland, France, Germany, Greece, Hungary, Iceland, Ireland, Italy, Luxembourg, Malta, Netherlands, Norway, Portugal, Slovakia, Spain, Sweden, Switzerland and United Kingdom.



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EN ISO 19219:2003 (E)

Foreword

The text of ISO 19219:2002 has been prepared by Technical Committee ISO/TC 34 "Agricultural food products" of the International Organization for Standardization (ISO) and has been taken over as EN ISO 19219:2003 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 May 2004, and conflicting national standards shall be withdrawn at the latest by May 2004.

According to the CEN/CENELEC Internal Regulations, the national standards organizations of the following countries are bound to implement this European Standard: Austria, Belgium, Czech Republic, Denmark, Finland, France, Germany, Greece, Hungary, Iceland, Ireland, Italy, Luxembourg, Malta, Netherlands, Norway, Portugal, Slovakia, Spain, Sweden, Switzerland and the United Kingdom.

Endorsement notice

The text of ISO 19219:2002 has been approved by CEN as EN ISO 19219:2003 without any modifications.

NOTE Normative references to International Standards are listed in Annex ZA (normative).

Annex ZA (normative)

Normative references to international publications with their relevant European publications

This European Standard incorporates by dated or undated reference, provisions from other publications. These normative references are cited at the appropriate places in the text and the publications are listed hereafter. For dated references, subsequent amendments to or revisions of any of these publications apply to this European Standard only when incorporated in it by amendment or revision. For undated references the latest edition of the publication referred to applies (including amendments).

NOTE Where an International Publication has been modified by common modifications, indicated by (mod.), the relevant EN/HD applies.

<u>Publication</u>	<u>Year</u>	<u>Title</u>	<u>EN</u>	<u>Year</u>
ISO 661	1989	Animal and vegetable fats and oils - Preparation of test sample	EN ISO 661	1995

INTERNATIONAL STANDARD

ISO 19219

First edition
2002-04-01

Animal and vegetable fats and oils — Determination of visible foots in crude fats and oils

*Corps gras d'origines animale et végétale — Détermination de la teneur en
sédiments visibles dans des graisses et huiles brutes*



Reference number
ISO 19219:2002(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.

International Standards are drafted in accordance with the rules given in the ISO/IEC Directives, Part 3.

The main task of technical committees is to produce International Standards. Draft International Standards adopted by the technical committees are circulated to the member bodies for voting. Publication as an International Standard requires approval by at least 75 % of the member bodies casting a vote.

Attention is drawn to the possibility that some of the elements of this International Standard may be the subject of patent rights. ISO shall not be held responsible for identifying any or all such patent rights.

ISO 19219 was prepared by Technical Committee ISO/TC 34, *Food products*, Subcommittee SC 11, *Animal and vegetable fats and oils*.

Annex A of this International Standard is for information only.

Animal and vegetable fats and oils — Determination of visible foots in crude fats and oils

1 Scope

This International Standard specifies a method for the determination in crude fats or oils of visible matter which can be separated by gravity.

2 Normative reference

The following normative document contains provisions which, through reference in this text, constitute provisions of this International Standard. For dated references, subsequent amendments to, or revisions of, any of these publications do not apply. However, parties to agreements based on this International Standard are encouraged to investigate the possibility of applying the most recent edition of the normative document indicated below. For undated references, the latest edition of the normative document referred to applies. Members of ISO and IEC maintain registers of currently valid International Standards.

ISO 661:1989, *Animal and vegetable fats and oils — Preparation of test sample*

3 Terms and definitions

For the purposes of this International Standard, the following term and definition applies.

3.1

visible foots

insoluble matter in fats and oils, together with occluded oil, which settles out from oil or fat within 96 h at the temperature specified in this International Standard

NOTE 1 “Foots” is a term that was originally used to describe those impurities that precipitate from raw linseed oil during storage and subsequently settle to the bottom (foot) of a storage tank.

NOTE 2 Visible foots are quantified by storage of a sample of the homogenized fat or oil for a period of 96 h at 20 °C or 10 °C above the melting point, whichever is the higher.

4 Principle

A homogenized test portion of crude fat or oil is allowed to stand at a controlled temperature for a period of 96 h. The volume of separated material, called “visible foots”, is read off from the graduated vessel.