

ICS 67.050  
CCS X 04



**NATIONAL STANDARD OF THE  
PEOPLE'S REPUBLIC OF CHINA**

**GB/T 14772-2008**

Replacing GB/T 14772-1993

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**Determination of crude fat in foods**

食品中粗脂肪的测定

**(English Translation)**

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### Foreword

This standard replaces GB/T 14772-1993 "Determination of crude fat in foods." this standard and GB/T 14772-1993 compared to the main changes are as follows.

- Standard name changed to. Determination of fat in food;
- Chapter 2 of the "principle" to. Method summary;
- According to the provisions of GB/T 1.1-2000 and GB/T 20001.4-2001 and modify the format of the text.

This standard by the National Standardization Technical Committee of Food Industry and focal points.

This standard was drafted. Beijing Agricultural Engineering University Department of Food Engineering.

### 1 Scope

This standard specifies the determination of fat in food analysis step Soxhlet extraction.

This standard applies to the determination of fat in foods meat, soy products, nut products, grains fried products, pastries.

## 2 Method summary

After the sample was dried over anhydrous diethyl ether or petroleum ether extract, ethyl ether or petroleum ether was removed, and the resulting residue is fat.

### 3.1 Reagents

Unless otherwise stated, all reagents were analytical reagent use.

### 3.2 Anhydrous ether

AR, free from peroxides.

### 3.3 Petroleum ether

AR, boiling range 30 °C ~ 60 °C.

### 3.4 Sea sand

Diameter of 0.65mm ~ 0.85mm, the silica content of not less than 99%.

## 4 Instruments and equipment

### 4.1

Soxhlet extractor.

### 4.2

Drying oven, temperature 103 °C ± 2 °C.

### 4.3

Analysis of balance. a sense of the amount of 0.1mg.

### 4.4

Weighing pan. aluminum or vitreous, an inner diameter of 60mm ~ 65mm, height 25mm ~ 30mm.

### 4.5

meat grinder. grate aperture is not more than 4mm.

### 4.6

Organization mashed machines.

## **5 Preparation, samples**

### **5.1**

solid sample. Take a representative sample of at least 200g, mashed in a mortar, fine, mixed, placed in a sealed glass container; easy Mashed, finely samples should be cut (cut) into fine particles, placed in a sealed glass container.

### **5.2**

powdery sample. Take a representative sample of at least 200g (such as larger particles also applied mortar small study), mixed, placed in a sealed glass Container.

### **5.3**

paste sample. Take a representative sample of at least 200g, mixed, placed in a sealed glass container.

### **5.4**

solid, liquid sample. Press the solid, liquid ratio, take a representative sample of at least 200g; using tissue stamp mill crushed, mixed and placed Sealed glass container.

### **5.5**

Meat. Take removing inedible portion, a representative sample of at least 200g, with a meat grinder and at least two hinges, mixed, placed Sealed glass container.

## **6.1 Soxhlet extractor cleaning**

The various parts of the Soxhlet extractor was sufficiently washed with distilled water and drying. Bottom bottle electric oven blast within  $103\text{ }^{\circ}\text{C} \pm 2\text{ }^{\circ}\text{C}$  of