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

GB/T 9695.1-2008

Replacing GB/T 9695.1-1988

**Meat and meat products -- Determination of free fat content
(English Translation)**

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Foreword

GB/T 9695 consists of the following components.

- GB/T 9695.1 "Meat and meat products - Determination of free fat";
- GB/T 9695.2 "Meat and meat products - Determination of fatty acid";
- GB/T 9695.3 "Meat and meat products - Determination of iron content";
- GB/T 9695.4 "Meat and meat products - Determination of total phosphorus content";
- GB/T 9695.5 "Meat and meat pH measurement";
- GB/T 9695.6 "meat Carmine colorant determination";
- GB/T 9695.7 "Meat and meat products - Determination of total fat content";
- GB/T 9695.8 "Meat and meat products - Determination of chloride content";
- GB/T 9695.9 "Meat and meat products polyphosphate determination";
- GB/T 9695.10 "meat and meat products BHC and DDT residues determination";
- GB/T 9695.11 "Meat and meat products - Determination of nitrogen content";
- GB/T 9695.13 "Meat and meat products - Determination of calcium content";
- GB/T 9695.14 "meat starch content determination";
- GB/T 9695.15 "Meat and meat products - Determination of moisture content";
- GB/T 9695.17 "Meat and meat products - Determination of glucono-lactone -delta-content";
- GB/T 9695.18 "Meat and meat products - Determination of ash";

- GB/T 9695.19 "Meat and meat sampling method";
- GB/T 9695.20 "Meat and meat products - Determination of zinc";
- GB/T 9695.21 "Meat and meat products - Determination of magnesium content";
- GB/T 9695.22 "Meat and meat products - Determination of copper content";
- GB/T 9695.23 "Meat and meat products - Determination of hydroxyproline content";
- GB/T 9695.24 "Meat and meat cholesterol content determination";
- GB/T 9695.25 "Meat and meat products - Determination of vitamin PP";
- GB/T 9695.26 "Meat and meat products - Determination of vitamin A content";
- GB/T 9695.27 "Meat and meat products - Determination of vitamin B1";
- GB/T 9695.28 "Meat and meat products - Determination of vitamin B2";
- GB/T 9695.29 "Meat vitamin C content determination";
- GB/T 9695.30 "Meat and meat products - Determination of vitamin E content";
- GB/T 9695.31 "Meat total sugar content determination." this section GB/T 19695 Part of.

This section identical with the international standard ISO 1444:1996 "Meat and meat products - Determination of free fat content ---" (in English).

For ease of use, this section made the following editorial changes.

- Delete ISO 1444 preface;
- With "this Part" instead of "this International Standard";
- By decimal points instead of ISO 1444 as a decimal point, "";
- With GB/T 9695.15 instead of ISO 1442;
- The 9.2 and 9.2.4 9.2.1,9.2.2,9.2.3 into four parts;

GB/T 9695.1-2008/ISO 1444:1996

- The formula increases the number.

As the domestic commercial petroleum ether of boiling range 30 °C ~ 60 °C, for ease of use, 5.1 petroleum ether boiling range "40 °C ~ 60 °C" change to "30 °C ~ 60 °C".

Petroleum ether boiling range change does not affect the test results.

This Part replaces GB/T 9695.1-1988 "Meat and meat products - Determination of free fat content." this portion of the GB/T 9695.1-1988 compared to the main changes are as follows.

- According to GB/T 1.1-2000 "Standardization Guide Part 1. Standard structure and

writing rules" and GB/T 20001.4-2001 "Rules for drafting standards - Part 4. Chemical analysis method" has been restructured and text modify;

--- Added "Sample Preparation" chapter;

--- With Chapter 11, "precision" and its contents instead of Chapter 9, "allows poor" and its contents;

--- Added "Test Report" chapter.

This part is proposed by the China General Chamber of Commerce.

This part of the National Meat egg products Standardization Technical Committee.

This section drafted by. China Chamber of Commerce Business Standard Centre, the National Food Quality Supervision and Inspection Center Processing (Guangzhou), Guangzhou Product quality supervision and inspection.

1 Scope

GB/T 9695 provisions of this part of the meat and meat products Determination of free fat content.

This section applies to the determination of free fat content in meat and meat products.

2 Normative references

The following documents contain provisions which, through reference to GB/T 9695 to the present, constitute provisions of this section. For dated reference documents Member, all subsequent amendments (not including errata content) or revisions do not apply to this section, however, encouraged to reach under this section Parties to research agreement to use the latest versions of these documents. For undated reference documents, the latest versions apply to this section.

GB/T 9695.15 Meat and meat products - Determination of moisture content (GB/T 9695.15-2008, ISO 1442:1997, MOD)

3 Terms and Definitions

The following terms and definitions apply to this part of the GB/T 9695's.

Extraction of fat mass under the conditions specified in this part. Free fat content is expressed in fat free mass fraction.

Principle 4

N-hexane or petroleum ether extraction according to GB/T 9695.15 test water samples were dried after the solvent was removed by evaporation, drying, the resulting free fat

content.

5 Reagents and materials

5.1

Extraction solvent. n-hexane or petroleum ether (boiling range 30 °C ~ 60 °C), bromine number less than 1, the volatile residue less than 20mg/L.

5.2

zeolite.

6 Instruments and equipment

Conventional laboratory equipment and the following instruments.

6.1

Equipment. for sample homogenization. Including high-speed rotation of the cutter, or no more than 4mm diameter of the orifice of the meat grinder.

6.2

filter cartridge. defatted.

6.3

cotton.

6.4

Extraction apparatus. a Soxhlet extractor.

Note: The available simultaneously extract multiple samples instead of automatic extractor Soxhlet extractor.

6.5

sand bath or water bath. electric type or other equivalent means.

6.6

electric oven. temperature controlled at $103\text{ °C} \pm 2\text{ °C}$.

6.7

dryer. A built-effective desiccant, such as silica gel.

6.8

Analysis of balance. weighing accurate to 0.001g.