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

GB/T 9695.7-2008

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

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Foreword

GB/T 9695 is composed of the following parts.

- GB/T 9695.1 Meat and meat products - Determination of free fat content
- GB/T 9695.2 Meat and meat products - Determination of fatty acids
- GB/T 9695.3 Meat and meat products - Determination of iron content
- GB/T 9695.4 Meat and meat products - Determination of total phosphorus
- GB/T 9695.5 Meat and meat products - Measurement of pH
- GB/T 9695.6 Meat products - Determination of artificial colour ponceau 4R
- 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 - Determination of polyphosphates

- GB/T 9695.10 Meat and meat products - Determination of BHC and DDT
- GB/T 9695.11 Meat and meat products - Determination of nitrogen content
- GB/T 9695.13 Meat and meat products - Method for determination of calcium content
- GB/T 9695.14 Meat products - Determination of starch content
- GB/T 9695.15 Meat and meat products - Determination of moisture content
- GB/T 9695.17 Meat and meat products - Determination of glucono-delta-lactone content
- GB/T 9695.18 Meat and meat products - Determination of total ash
- GB/T 9695.19 Meat and meat products - Sampling
- GB/T 9695.20 Meat and meat products - Method for determination of Zinc
- GB/T 9695.21 Meat and meat products - Determination of magnesium
- 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 products - Determination of cholesterol
- GB/T 9695.25 Meat and meat products - Determination of vitamin PP content
- 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 content
- GB/T 9695.28 Meat and meat products - Determination of vitamin B2 content
- GB/T 9695.29 Meat products - Determination of vitamin C content

- GB/T 9695.30 Meat and meat products - Determination of vitamin E content

- GB/T 9695.31 Meat products - Determination of total sugars content

This Part is the 7th part of GB/T 9695.

This Part replaces GB/T 9695.7-1988 Meat and meat products - Determination of total fat content.

Compared with GB/T 9695.7-1988, this Part has the following major changes.

- Carry out structural adjustment and text changes according to GB/T 1.1-

2000 Directives for standardization - Part 1. Rules for the structure and

drafting of standards and GB/T 20001.4-2001 Rules for drafting

standards - Part 4. Methods of chemical analysis;

- Add normative references;

- Change the expression of principles, so as to make the expression more accurate;

- Add two chapters, which are "Terms and definitions" and "Test report";

Meat and meat products -

Determination of total fat content

1 Scope

This Part of GB/T 9695 specifies the methods for the determination of total fat content in meat and meat products.

This Part applies to the determination of total fat content in meat and meat products.

2 Normative references

The provisions in the following documents become the provisions of this Part through reference in this Part of GB/T 9695. For dated references, the subsequent amendments (excluding corrections) or revisions do not apply to

this Part. However, parties who reach an agreement based on this Part are encouraged to study if the latest versions of these documents are applicable.

For undated references, the latest versions apply to this Part.

GB/T 6682-1992 Water for analytical laboratory use - Specification and test methods (neq ISO 3696. 1987)

3 Terms and definitions

The following terms and definitions apply to this Part of GB/T 9695.

3.1 Total fat of meat and meat products

It refers to the fat extracted under the conditions specified in this Part.

The total fat is represented by mass fraction.

4 Principle

HEAT the samples in hydrochloric acid for hydrolysis, so as to release the contained and combined grease. FILTER, and then DRY the substances left on the filter. USE n-hexane or petroleum ether to extract and to remove the solvent, and thus to obtain total fat content.

5 Reagents and materials

Unless otherwise specified, all the reagents used shall be of analytical reagent.

5.2 Extraction agent. n-hexane or petroleum ether (boiling range of 30°C ~ 60°C). The bromine number shall be less than 1, while the volatile residue shall be less than 20 mg/L.

5.3 Hydrochloric acid solution (c = 2 mol/L). MEASURE 50ml of hydrochloric acid ($\rho_{20} \sim 1.19$ g/mL). ADD 250ml of water. MIX evenly.

6 Instruments and equipment

The conventional laboratory instruments and the following apparatuses include.