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

GB/T 9696-2008

Replacing GB/T 9696-1988

**Animal and vegetable fats and oils -- Determination of moisture
and volatile matter content**

动植物油脂 水分和挥发物含量测定

(English Translation)

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Foreword

This standard is equivalent to ISO 662 use 1998 "Animal and vegetable fats moisture and volatile matter content" (in English).

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

- Delete ISO 662 foreword;
- Use the "standard" instead of "this International Standard";
- By decimal points instead of ISO 662 as the decimal point, "";
- With "GB/T 15687 grease sample preparation" instead of "ISO 661:1998, Animalandvegetablefatsandoils-Preparationoftestsampl ";
- Increased in Chapter 6 of the Notes;
- The formula increases the number;
- Delete ISO 662 formulas "%", amend its errors.

This standard replaces GB/T 9696-1988 "animal fats moisture and volatile matter content." this standard and GB/T 9696-1988 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 "Terms and Definitions" and "test report" two chapters;
- With Section 10. "precision" and its contents instead of GB/T 9696-1988 Chapter 9, "allows poor" and its contents.

Appendix A of this standard is an informative annex.

This standard by the National Standardization Technical Committee Technical Committee eggs and meat products food industry and focal points.

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

1 Scope

This standard specifies two methods for determining animal fats in moisture and volatile matter content.

--- Method A, using a sand bath or a hot plate.

--- Method B, using the oven.

A method of this standard apply to all animal and plant oils, Method B only for non-drying oil acid value of less than 4 flora and fauna. this it does not apply for the analysis of lauric oils.

2 Normative references

The following documents contain provisions which, through reference in this standard and become the standard terms. For dated references, subsequent Amendments (not including errata content) or revisions do not apply to this standard, however, encourage the parties to the agreement are based on research Whether the latest versions of these documents. For undated reference documents, the latest versions apply to this standard.

GB/T 15687 grease sample preparation (GB/T 15687-1995, neq ISO 661. 1989)

3 Terms and Definitions

The following terms and definitions apply to this standard.

Under the conditions specified in this standard, the sample after the $103\text{ }^{\circ}\text{C} \pm 2\text{ }^{\circ}\text{C}$ heating losing quality.

NOTE: moisture and volatile matter content expressed in mass percentage.

Principle 4

The sample is heated at $103\text{ }^{\circ}\text{C} \pm 2\text{ }^{\circ}\text{C}$, until no longer rule out the moisture and volatile matter, determine its mass loss.

5 Sampling

This standard does not specify the sampling method. Sampling method, see ISO 5555.

Laboratory sample received should be representative and not damaged or changed during transport and during storage.

6 Sample preparation

Samples were prepared in accordance with the provisions of GB/T 15687 of.

Note: The liquid sample. liquid sample for clarification without sediment, shaken in a closed container, it uniformly. For turbidity or sediment sample liquid Goods, in a closed container in shake until the precipitate is completely separated from the vessel wall, and evenly distributed in the oil body. Check for precipitate adsorption Wall of the container, if the adsorption, should be completely removed (to open the container when necessary), so that they are thoroughly mixed with the oil.

Solid samples. the sample was heated to just become liquid, the liquid sample according to the operation to mix well.

7 Method A

Conventional laboratory equipment and the following instruments.

7.1 Instruments and equipment

7.1.1

Analytical Balance. can accurately weighed to 0.001g.

GB/T 9696-2008/ISO 662:1998