

ICS 67.050
CCS C 53

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

SN/T 0801.11-2019

**Animal and vegetable oils and fats for export Part 11: Oil foot
inspection method
(English Translation)**

Issued on: January 1, 1970

Implemented on: July 1, 2020

Issued by: General Administration of Customs

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Foreword

SN/T 0801 "Export of Animal and Vegetable Oils and Fats" is divided into 24 parts.

- Part 1: Insoluble impurities inspection method;
- Part 2: Inspection method of phosphorus content;
- Part 3: Peroxide value inspection method;
- Part 4: Washer heating inspection method;
- Part 5: Melting point test method;
- Part 6: Testing methods for deposits in soybean oil;
- Part 7: Insoluble bromide experiment;
- Part 8: Density test method;
- Part 9: Test methods for transparency, smell and taste;
- Part 10: Cloud point test method;
- Part 11: Oil feet inspection method;
- Part 12: Flash point limit test Binsky-Martin closed cup method
- Part 13: Drying time inspection method;
- Part 14: Color inspection method;
- Part 15: Test method for unsaponifiable matter;

- Part 16: Test method for experimental value of phosphoric acid;
- Part 17: Determination of the freezing point of fatty acids;
- Part 18: Test methods for moisture and volatile matter;
- Part 19: Free fatty acid and acid value inspection method;
- Part 20: Hydroxyl value test method;
- Part 21: Chlorophyll inspection method;
- Part 22: Inspection methods for polyethylene polymers;
- Part 23: Inspection methods for solvent residues;
- Part 24: Determination of moisture by Karl Fischer method.

This part is part 11 of SN/T 0801.

This section was drafted in accordance with the rules given in GB/T 1.1-2009.

This part replaces SN/T 0801.11-1999 "Methods for the Inspection of Imported and Exported Animal and Vegetable Oils and Fats".

The main differences between this part and SN/T 0801.11-1999 are as follows.

- Added the definition of oily feet.
- Added the expression method of oil foot value.
- Increased the requirements of the precision of the method.

This part is proposed and managed by the General Administration of Customs of the People's Republic of China.

Drafting organization of this section. Qinhuangdao Customs of the People's Republic of China.

1 Scope

This section specifies the determination method of oily feet in linseed oil.

This section applies to the determination of oily feet in crude or sour refined linseed oil for export.

2 Normative references

The following documents are indispensable for the application of this document. For dated reference documents, only the dated version applies to this article Pieces. For undated reference documents, the latest version (including all amendments) is applicable to this document.

SN/T 0800.1 Import and export grain, oil and feed inspection sampling and sample preparation methods

3 Terms and definitions

The following terms and definitions apply to this document.

3.1 Fatty Foods

Used to describe the substance that precipitates from the linseed oil to the bottom of the storage tank during storage.

4 Equipment

For pear-shaped sedimentation tube or conical sedimentation tube, see Appendix A.

5 Sampling and sample preparation

Sampling and sample preparation shall be conducted in accordance with SN/T 0800.1.

6 Determination

Take 100 mL of the sample in a precipitation tube and let it stand vertically for 96 h at a temperature of 15°C to 20°C, and read the volume of the precipitate.

7 Test results

The oily foot content in the sample is calculated according to formula (1).

The results are expressed as the arithmetic average of two independent determination results obtained under repeatability conditions, and two significant digits are retained.

8 Precision

The absolute value of two independent determination results obtained under repeatability conditions shall not exceed 15% of the arithmetic mean.

Appendix A

(Informative appendix)

Figure A.1 Pear-shaped sedimentation tube Figure A.2 Conical sedimentation tube