Palm oil — Determination of the deterioration of bleachability index (DOBI) and carotene content

Huile de palme — Détermination de la détérioration de l’indice de blanchiment (DOBI) et de la teneur en carotène
Foreword

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The main task of technical committees is to prepare International Standards. Draft International Standards adopted by the technical committees are circulated to the member bodies for voting. Publication as an International Standard requires approval by at least 75% of the member bodies casting a vote.

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ISO 17932 was prepared by Technical Committee ISO/TC 34, Food products, Subcommittee SC 11, Animal and vegetable fats and oils.

This second edition cancels and replaces the first edition (ISO 17932:2005), which has been technically revised.