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Animal and vegetable fats and oils — Determination of saponification value

*Corps gras d'origines animale et végétale — Détermination de l'indice
de saponification*



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Foreword

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The committee responsible for this document is ISO/TC 34, *Food products*, Subcommittee SC 11, *Animal and vegetable fats and oils*.

This fourth edition cancels and replaces the third edition (ISO 3657:2002), which has been technically revised.