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Fourth edition
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Animal and vegetable fats and oils — Determination of acid value and acidity

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



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Foreword

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This document was prepared by Technical Committee ISO/TC 34, *Food products*, Subcommittee SC 11, *Animal and vegetable fats and oils*, in collaboration with the European Committee for Standardization (CEN) Technical Committee CEN/TC 307, *Oilseeds, vegetable and animal fats and oils and their by-products — Methods of sampling and analysis*, in accordance with the Agreement on technical cooperation between ISO and CEN (Vienna Agreement).

This fourth edition cancels and replaces the third edition (ISO 660:2009), which has been technically revised. The main changes compared with the previous edition are as follows:

- a non-applicability statement for milk and milk products has been added to the Scope because ISO 1740 applies in these cases;
- details of a CMR classification on coloured indicators have been added;
- data from the collaborative trial carried out to support this modification have been added in [Annex B](#).

Any feedback or questions on this document should be directed to the user's national standards body. A complete listing of these bodies can be found at www.iso.org/members.html.