



DRAFT TANZANIA STANDARD

Animal and vegetable fats and oils - Determination of the composition of fatty acids in the 2-position of the triglyceride molecules

DRAFT FOR STAKEHOLDER'S COMMENTS

0.1 National Foreword

The Tanzania Bureau of Standards is the statutory national standards body for Tanzania, established under the Act.No.3 of 1975, amended by Act.No 2 of 2009.

This draft Tanzania standard is being prepared by the Fats and Oils Technical Committee, under the supervision of the Food and Agriculture Divisional Committee (AFDC).

This draft Tanzania Standard is the identical adoption of ISO 6800:1997 Animal and vegetable fats and oils - Determination of the composition of fatty acids in the 2-position of the triglyceride molecules published by International Organization for Standardization.

0.2 Terminology and conventions.

The text of the International standard is hereby being recommended for approval without deviation for publication as draft Tanzania standard.

Some terminology and certain conventions are not identical with those used as Tanzania Standard; attention is drawn to the following:

The comma has been used as decimal marker or metric dimensions. In Tanzania, its current practice to use a full point on the baseline as decimal marker.

Whenever the words "International Standard" appear, referring to this draft standard, they should read as "Tanzania Standard".

0.3 Scope

This International Standard specifies a method for the determination of the composition of fatty acids which are esterified in the 2-position (β or internal position) of the triglyceride molecules in animal and vegetable fats and oils.

Because of the nature of pancreatic lipase action, the method is applicable only to fats and oils with a melting point below 45 °C.

The method is not unreservedly applicable to all fats and oils, particularly those containing substantial amounts of

- fatty acids with 12 or fewer carbon atoms (e.g. copra oil, palm kernel oil, butyric butter fats);
- fatty acids with 20 and more carbon atoms and of a high degree of unsaturation (more than four double bonds) (e.g. fish oil and marine animal oil);
- fatty acids which have secondary groups containing oxygen.