Contents

Guidance		
C2-2013	Reagents and Solutions	1 - 8
Standard Meth	nods	
1 Oilseeds and	l Oil Meals	
1.1-2013	Sampling and Reduction · · · · · · · · · · · · · · · · · · ·	
1.2-2013	Foreign Matter	1 - 3
1.3	Preparation of Samples	
1.3.1-2013	Preparation of Samples (Oilseeds) ·····(
$1.3.2 \scriptstyle{\pm 2013}$	Preparation of Samples (Oil Meals) · · · · · (1 - 2
1.4	Moisture	
1.4.1-2013	Moisture (Air Oven Method) · · · · · (
1.5-2013	Oil Content · · · · · · · · · · · · · · · · · · ·	1 - 2
1.7	Total Nitrogen and Crude Protein	
1.7.1-2013	Total Nitrogen and Crude Protein	
	(Modified Kjeldahl Method – Direct Heating) · · · · · (1 - 3
$1.7.2 \scriptstyle{\cdot 2013}$	Total Nitrogen and Crude Protein	
	(Modified Kjeldahl Method-Steam Injection) ······(1 - 3
1.8	Nitrogen Solubility Index	
1.8.1-2013	Nitrogen Solubility Index (40°C Extraction) · · · · · · · (1 - 2
2 Fats and Oil	${f s}$	
2.1.3	Moisture	
2.1.3.1-2013	Moisture (Distillation Method) ······(1 - 2
$2.1.3.4 \scriptstyle{\pm 2013}$	Moisture (Karl Fischer Method) ······(1 - 2
$2.1.5{\scriptstyle -2013}$	Insoluble Impurities · · · · · · (1 - 2
2.2.1	Color	
2.2.1.1-2013	Color (Lovibond Method) · · · · · · · (1 - 2
2.2.1.3-2013	Color (Gardner Method) ·····	(1)
2.2.2-2013	Specific Gravity ·····(1 - 3
2.2.3-2013	Refractive Index ·····(1 - 3
2.2.4.2-1996	Melting Point (Slipping Point) · · · · · · · (1 - 2
$2.2.7 \tiny{\substack{+2013}}$	Cloud Point ·····(1 - 2
2.2.8	Cold Test	
$2.2.8.1{\scriptstyle \cdot 2013}$	Cold Test (1)	(1)
2.2.8.2-1996	Cold Test (2)(1 - 2)
2 2 0	Solid Fat Content [®] (NMR Method)	1 - 9

$2.2.12 \scriptstyle{\pm 2013}$	Color Stability Test · · · · · · (1)
2.2.13	Gel Time Test
	Gel Time Test · · · · · (1 - 2)
	Gel Time Test (Browne)
$2.2.13.3_{-1996}$	Gel Time Test (Worstall) ·····(1)
$2.3.1 \scriptstyle{\cdot 2013}$	Acid Value(1 - 2)
2.3.2	Saponification Value
$2.3.2.1{\scriptstyle \cdot 2013}$	Saponification Value (1)(1 - 2)
2.3.2.2-2013	Saponification Value (2)(1 - 3)
2.3.4	Iodine Value
2.3.4.1-2013	$Iodine\ Value\ (Wijs\mbox{-}Cyclohexane\ Method) \cdots \cdots (1\mbox{-}3)$
2.3.6	Hydroxyl Value
2.3.6.2-2013	Hydroxyl Value (Pyridine-Acetic Anhydride Method) · · · · · · · (1 - 3)
$2.3.6.3{\scriptstyle \cdot 2013}$	Hydroxyl Value (Pyridine-Acetyl Chloride Method)
2.4.1	Preparation of Derivatives of Fatty Acids
$2.4.1.1{\scriptstyle -2013}$	Preparation of Methyl Ester of Fatty Acids
	$(Sulfuric\ Acid-Methanol\ Method) \ \cdots \ (1 - 2)$
2.4.1.2-2013	Preparation of Methyl Ester of Fatty Acids
	(Boron Trifluoride-Methanol Method) $\cdots (1 - 3)$
2.4.1.3-2013	Preparation of Methyl Ester of Fatty Acids
	$(Sodium\ Methoxide-Methanol\ Method)\ \cdots \cdots (1\ -\ 2)$
2.4.1.4-2013	Preparation of Methyl Ester of Fatty Acids
	(Potassium Hydroxide-Methanol Method) $\cdots (1 - 2)$
2.4.2	Fatty Acid Composition
$2.4.2.1{\scriptstyle \cdot 2013}$	Fatty Acid Composition (FID Gas Chromatography) ······(1 - 4)
$2.4.2.3{\scriptstyle \cdot 2013}$	Fatty Acid Composition (Capillary Gas Chromatography) · · · · · · · (1 - 4)
2.4.4	Trans Isomers
$2.4.4.3{\scriptstyle \cdot 2013}$	Trans Fatty Acid Contents (Capillary Gas Chromatography) · · · · · · (1 - 6)
$2.4.6.2{\scriptstyle \cdot 2013}$	Triacylglycerol Composition (High Performance Liquid Chromatography) $\cdot \cdot (1 - 4)$
$2.4.8 \scriptstyle{\pm 2013}$	Unsaponifiable Matter (Appendix; preparation of fatty acid mixture) ······(1 - 5)
$2.4.12 \scriptstyle{\cdot 2013}$	Chlorophyll Pigments (High Performance Liquid Chromatography) · · · · · · · (1 - 4)
$2.5.1.2{\scriptstyle \cdot 2013}$	CDM Test Conductometric Determination Method $\cdots (1 - 4)$
2.5.2	Peroxide Value
$2.5.2.1{\scriptstyle -2013}$	Peroxide Value (Acetic Acid-Isooctane Method) · · · · · · (1 - 3)
$2.5.2.2{\scriptstyle \cdot 2013}$	Peroxide Value (Potentiometric Method) $\cdots (1 - 3)$
$2.5.4.2{\scriptstyle \cdot 2013}$	Carbonyl Value (Butanol Method) · · · · · · (1 - 3)
$2.5.7 \tiny{\pm 2013}$	Polymerized Triacylglycerols (Gel-Permeation Chromatography) ······(1 - 4)

4 Lecithin	
4.1.1	Moisture
$4.1.1.1{20}$	Moisture (Karl Fischer Method) ······(1 - 2)
4.1.1.2-20	Moisture (Air Oven Method) ·····(1)
$4.3.1{\scriptstyle \cdot 2013}$	Acetone Insoluble Matter · · · · · · · (1 - 2)
4.3.4-2013	Phosphorus (Wet Ashing)(1 - 2)
Recommende	ed Methods
R 1.1-2013	n-3 Fatty Acids Relative Proportion (¹H-NMR Method) ······(1 - 7)
R 1.2-2013	DHA Weight Concentration and DHA Relative Proportion (¹H-NMR Method) · · · (1 - 5)
R 2-2013	Fatty Acid Composition at 2-Position ······(1 - 3)
R 3-2013	Mono-trans Fatty Acids (Silver-Ion Thin Layer Chromatography-Gas
	Chromatography) (1 - 4)
R 4.1-2013	Isolated Trans Isomers (Differential Infrared Spectrophotometry - Cyclohexane
	Method) · · · · · · (1 - 4)
R 4.2-2013	Isolated <i>Trans</i> Isomers (Infrared Spectrophotometry -Cyclohexane Method) · · · · (1 - 4)
R 5-2013	Iodine Value (Calculation Method from Fatty Acid Composition) · · · · · · · (1)
Methods for	Reference
S 1.24- ₂₀₁₃	Iodine Value (Hanus Method)(1 - 3)
$\mathrm{S}\ 1.26$ -2013	Hydroxyl Value (Acetic Anhydride Method) · · · · · · (1 - 2)
S $1.27.1_{-2013}$	Isolated <i>Trans</i> Isomers (Differential Infrared Spectrophotometry)(1 - 4)