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Determination of individual and total sterols contents — Gas chromatographic method —

Part 1: Animal and vegetable fats and oils

Détermination de la teneur en stérols individuels et totaux — Méthode par chromatographie en phase gazeuse —

Partie 1: Corps gras d'origines animale et végétale

Reference number
ISO 12228-1:2014(E)

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Foreword

ISO (the International Organization for Standardization) is a worldwide federation of national standards bodies (ISO member bodies). The work of preparing International Standards is normally carried out through ISO technical committees. Each member body interested in a subject for which a technical committee has been established has the right to be represented on that committee. International organizations, governmental and non-governmental, in liaison with ISO, also take part in the work. ISO collaborates closely with the International Electrotechnical Commission (IEC) on all matters of electrotechnical standardization.

The procedures used to develop this document and those intended for its further maintenance are described in the ISO/IEC Directives, Part 1. In particular the different approval criteria needed for the different types of ISO documents should be noted. This document was drafted in accordance with the editorial rules of the ISO/IEC Directives, Part 2 (see www.iso.org/directives).

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For an explanation on the meaning of ISO specific terms and expressions related to conformity assessment, as well as information about ISO's adherence to the WTO principles in the Technical Barriers to Trade (TBT) see the following URL: Foreword - Supplementary information

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

This first edition of ISO 12228-1, together with ISO 12228-2, cancels and replaces ISO 12228:1999, which has been technically revised.

ISO 12228 consists of the following parts, under the general title *Determination of individual and total sterols content — Gas chromatographic method*:

— *Part 1: Animal and vegetable fats and oils*

— *Part 2: Olive oils and olive pomace oils*

This corrected version of ISO 12228-1:2014 incorporates the following corrections:

— In Annex B, the data in the tables have been revised and a new table for ß-Sitosterol (Table B.11) has been added.

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Determination of individual and total sterols contents — Gas chromatographic method —

Part 1: Animal and vegetable fats and oils

1 Scope

This part of ISO 12228 specifies a procedure for the gas chromatographic determination of the content and composition of sterols in animal and vegetable fats and oils. However, the determination of the contents and composition of sterols in olive and olive pomace oils is to be carried out using ISO 12228-2.

2 Normative references

The following documents, in whole or in part, are normatively referenced in this document and are indispensable for its application. For dated references, only the edition cited applies. For undated references, the latest edition of the referenced document (including any amendments) applies.

ISO 661, *Animal and vegetable fats and oils — Preparation of test sample*

ISO 3696, *Water for analytical laboratory use — Specification and test methods*

3 Terms and definitions

For the purposes of this document, the following terms and definitions apply.

3.1
composition of sterols
composition of individual sterols in the sample, beginning with cholesterol and ending with Δ7-avenasterol (see Table 1) under the conditions specified in this part of ISO 12228

Note 1 to entry: The composition is expressed as a percentage of all peak areas, normalized to 100 %.

3.2
total sterol content
mass fraction of the sum of all individual sterols, as determined in accordance with the method specified in this part of ISO 12228, beginning with cholesterol and ending with Δ7-avenasterol (see Table 1), divided by the mass of the test portion

Note 1 to entry: The content is expressed in milligrams per kilogram.

4 Principle

A test portion is saponified by boiling under reflux with an ethanolic potassium hydroxide solution. The unsaponifiable matter is isolated by solid-phase extraction on an aluminium oxide column. The aluminium oxide column is used to retain the fatty acid anions; sterols pass through the column. The sterol fraction from the unsaponifiable matter is separated by thin-layer chromatography. The qualitative and quantitative compositions of the sterol fraction are determined by gas chromatography using cholestanol or betulin as the internal standard.

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