



GB 5009.6-2016

National Food Safety Standard Determination of Fat in Foods

食品安全国家标准

食品中脂肪的测定

General Administration of
Quality Supervision, Inspection
and Quarantine

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National Standard of the People's Republic of China

GB 5009.6-2016

In Replacement of GB/T 5009.6-2003 etc.

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Foreword

This standard replaces GB/T 5009.6-2003 “Determination of fat in foods”, GB/T 9695.1-2008 “Meat and meat products Determination of free fat content”, GB 5413.3-2010 “National food safety standard Determination of fat in foods for infants and young children, milk and milk products”, GB/T 9695.7-2008 “Meat and meat products Determination of total fat content”, GB/T 14772-2008 “Determination of crude fat in foods”, GB/T 5512-2008 “Inspect of grain and oilseeds Determination of crude fat content in grain”, GB/T 15674-2009 “Determination of crude fat in edible mushroom”, GB/T 22427.3-2008 “Starches, native or modified Determination of total fat content” and GB/T 10359-2008 “Oilseed meals Determination of oil content--Part 1: Extraction method with hexane(or light petroleum)”.

Compared with GB/T 5009.6-2003, major changes of this standard are as follows:

- the standard name has been revised to “National food safety standard Determination of fat in foods”;
- the acid hydrolysis and extraction procedures of meat products and starches have been revised;
- the alkaline hydrolysis method and Gerber method have been added.

National Food Safety Standard

Determination of Fat in Foods

1 Scope

This standard specifies the determination method of fat content in foods.

Method I of this standard is applicable to the determination of free fat content in the foods of fruits, vegetables and their products, grain and grain products, meat and meat products, egg and egg products, fishery and fishery products, bakery products and candies, *etc.*

Method II of this standard is applicable to the determination of total content of free fat and combined fat in the foods of fruits, vegetables and their products, grain and grain products, meat and meat products, egg and egg products, fishery and fishery products, bakery products and candies, *etc.*

Method III of this standard is applicable to the determination of fat in the milk, dairy products and formula foods for infants and young children.

Method IV of this standard is applicable to the determination of fat in the milk, dairy products and formula foods for infants and young children.

Method I Soxhlet Extraction Method

2 Principles

Fat is freely soluble in organic solvents. Extract test sample by absolute ether or petroleum ether directly, evaporate and remove solvent and dry, and free fat content is obtained.

3 Reagents and Materials

Unless otherwise specified, all the reagents used in this method are analytically pure and water is Grade III water specified in GB/T 6682.

3.1 Reagents

3.1.1 Absolute ether ($C_4H_{10}O$).

3.1.2 Petroleum ether (C_nH_{2n+2}): boiling range of petroleum ether is 30 °C~60 °C.

3.1 Materials

3.2.1 Quartz sand.

3.2.2 Degreasing cotton.



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