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AMENDMENT 1
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Rapeseed — Determination of glucosinolate content — Part 1: Method using high performance liquid chromatography

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Graines de colza — Dosage des glucosinolates — Partie 1: Méthode par chromatographie liquide à haute performance

AMENDEMENT 1

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Foreword

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Rapeseed — Determination of glucosinolate content — Part 1: Method using high performance liquid chromatography

AMENDMENT 1

Page ii, Foreword

Delete "— *Part 2: Method using X-ray fluorescence spectrometry"*

Page 6, 9.1

Delete the first paragraph and insert the following.

The content of each glucosinolate, expressed in micromoles per gram of dry matter of the product, is equal to:

$$\frac{A_g}{A_s} \times \frac{n}{m} \times \frac{K_g}{K_s} \times \frac{100}{(100-w)}$$

where

A_g is the peak area, in integrator units, corresponding to desulfoglucosinolate;

A_s is the peak area, in integrator units, corresponding to the internal standard used;

K_g is the response factor of desulfoglucosinolate (9.2);

K_s is the response factor of the internal standard used;

m is the mass, in grams, of the test portion;

n is the quantity, in micromoles, of internal standard added to the tube in 8.2;

w is the moisture and volatile matter content, expressed as a percentage mass fraction, of the test sample.

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Price based on 1 page