



INTERNATIONAL STANDARD ISO 15304:2002
TECHNICAL CORRIGENDUM 1

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**Animal and vegetable fats and oils — Determination of the
content of *trans* fatty acid isomers of vegetable fats and oils —
Gas chromatographic method**

TECHNICAL CORRIGENDUM 1

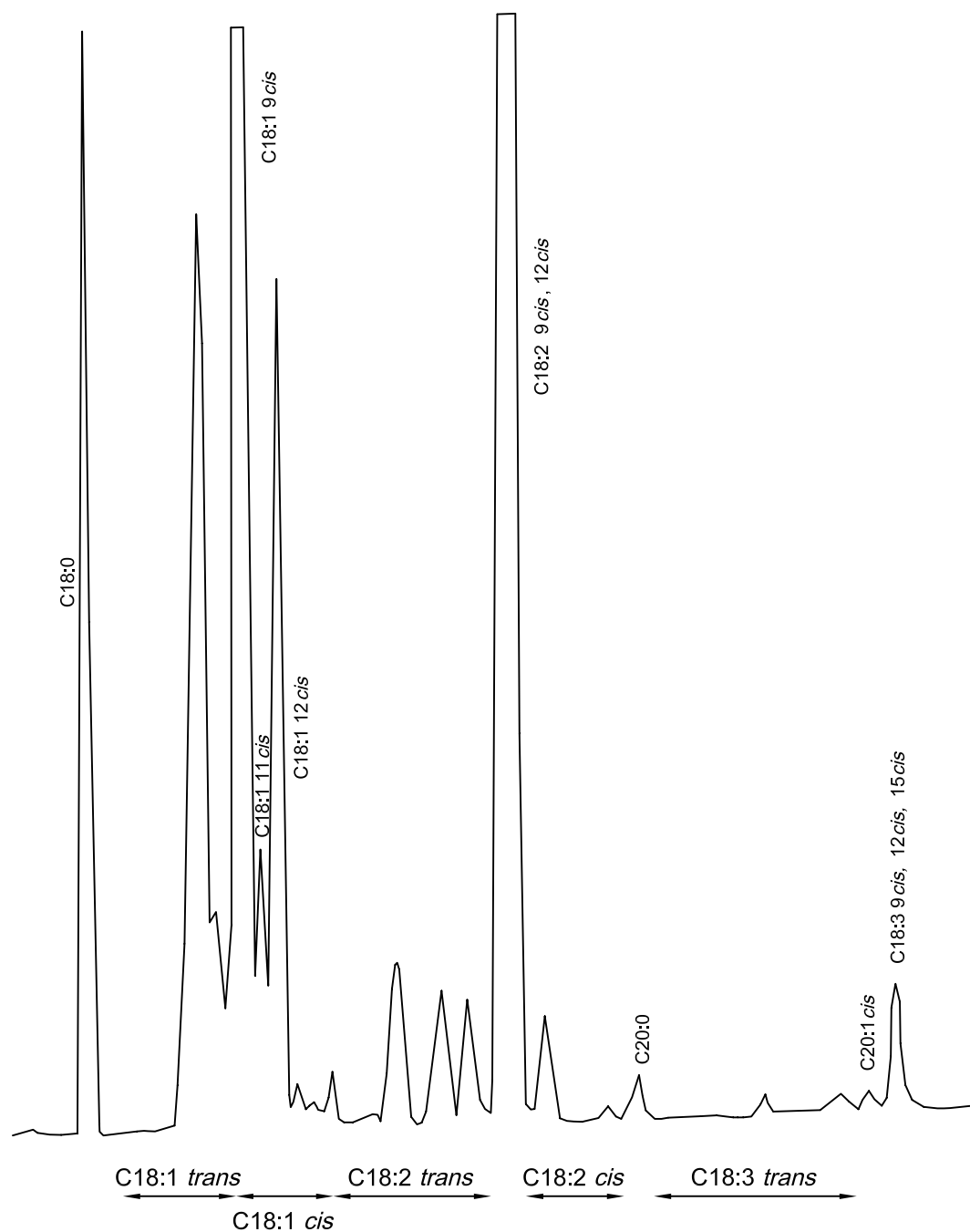
*Corps gras d'origines animale et végétale — Détermination de la teneur en isomères trans d'acides gras de
corps gras d'origine végétale — Méthode par chromatographie en phase gazeuse*

RECTIFICATIF TECHNIQUE 1

Technical Corrigendum 1 to ISO 15304:2002 was prepared by Technical Committee ISO/TC 34, *Food products*, Subcommittee SC 11, *Animal and vegetable fats and oils*.

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Replace Figure B.2 with the enclosed figure.



NOTE Obtained using a 60 m × 0,25 mm × 0,20 μm SP-2340 column (Supelco) at 190 °C (isotherm). The *cis* and *trans* fatty acid isomer retention areas are indicated on the chromatogram.

Figure B.2 — Chromatogram of methyl esters from a partially hydrogenated soybean oil sample