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**AMENDMENT 1**  
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## Animal and vegetable fats and oils — Determination of acid value and acidity

AMENDMENT 1: Precision data for virgin  
olive oil

*Corps gras d'origines animale et végétale — Détermination de l'indice d'acide et de l'acidité*

*AMENDEMENT 1: Données de fidélité relatives à l'huile d'olive vierge*

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## Foreword

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International Standards are drafted in accordance with the rules given in the ISO/IEC Directives, Part 2.

The main task of technical committees is to prepare International Standards. Draft International Standards adopted by the technical committees are circulated to the member bodies for voting. Publication as an International Standard requires approval by at least 75 % of the member bodies casting a vote.

Attention is drawn to the possibility that some of the elements of this document may be the subject of patent rights. ISO shall not be held responsible for identifying any or all such patent rights.

Amendment 1 to ISO 660:1996 was prepared by Technical Committee ISO/TC 34, *Food products*, Subcommittee SC 11, *Animal and vegetable fats and oils*.



## Animal and vegetable fats and oils — Determination of acid value and acidity

### AMENDMENT 1: Precision data for virgin olive oil

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Add the following title to the existing table:

**Table A.1 — Results of first interlaboratory tests**

Add the following after this table:

A further series of interlaboratory tests, carried out by laboratories from 12 countries, using the reference method described in Clause 4, was conducted by the Food Standards Agency, London. The results (analysed in accordance with ISO 5725) are given in Table A.2.

**Table A.2 — Results for Lampante virgin olive oil**

	Test 1	Test 2
No. of laboratories	28	28
No. of laboratories after eliminating outliers	26	24
Overall mean value, %	3,80	19,55
Standard deviation of repeatability, $s_r$	0,03	0,09
Standard deviation of reproducibility, $s_R$	0,12	0,60
Repeatability limit, $r$	0,07	0,26
Reproducibility limit, $R$	0,33	1,67

A further series of interlaboratory tests, using the reference method described in Clause 4, was carried out by the International Olive Oil Council, Madrid. The results (analysed in accordance with ISO 5725) are given in Table A.3.

**Table A.3 — Results for olive oil and extra virgin olive oil**

	Sample A	Sample B
No. of laboratories after eliminating outliers	37	39
Number of outlying laboratories removed	0	2
Overall mean value, %	0,604	0,343
Standard deviation of repeatability, $s_r$	0,012	0,007
Coefficient of variation of repeatability, %	1,92	1,92
Repeatability limit, $r$ ( $2,8 \times s_r$ )	0,033	0,018
Standard deviation of reproducibility, $s_R$	0,035	0,019
Coefficient of variation of reproducibility, %	5,81	5,50
Reproducibility limit, $R$ ( $2,8 \times s_R$ )	0,098	0,053
Sample A: olive oil (90 % extra virgin olive oil + 10 % refined olive oil), 1999 analysis.		
Sample B: extra virgin olive oil, 2001 analysis.		