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AMENDMENT 1
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**Vegetable fats and oils —
Determination of the degradation
products of chlorophylls a
and a' (pheophytins a, a' and
pyropheophytins)**

AMENDMENT 1

*Corps gras d'origine végétale — Détermination des produits de
décomposition des chlorophylles a et a' (phéophytines a, a' et
pyrophéophytines)*

AMENDEMENT 1



Reference number
ISO 29841:2009/Amd.1:2016(E)

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

Introduction

During the systematic review of ISO 29841:2009 in 2014, it was proposed to give a more detailed explanation for the home-made silica mini-columns in the note to 6.6. Furthermore, it is necessary to replace the size of the flasks in 6.2 as 10 ml is not big enough and sample could be lost when locating in the rotary evaporator. It was also agreed to change the title of 9.2 to emphasize the fact that it is the relative content of the analytes which is calculated.

Vegetable fats and oils — Determination of the degradation products of chlorophylls a and a' (pheophytins a, a' and pyropheophytins)

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Page 2, 6.2

Replace the text with the following:

6.2 Taper-shaped flask, of capacity 25 ml or 50 ml.

Page 3, 6.6

Replace the text with the following:

6.6 Silica cartridge, 500 mg/6 ml or 1 000 mg/6 ml, 55 µm, 7 nm or **diol cartridge**, 3 ml.

NOTE Also, in-house silica mini-columns can be used for the separation. For this, use Silica gel 60, for column chromatography (0,063 mm to 0,100 mm), adjusted to a moisture content of $w = 5\%$ (mass fraction). Activate the silica gel by heating overnight at $(160 \pm 5)^\circ\text{C}$. After heating, place the silica gel in a desiccator for cooling and then transfer the silica gel to a stoppered flask. Add 5 % of water and shake until no lumps can be seen and the powder flows freely (1 h in an automatic shaking machine). Store the conditioned silica gel overnight before use.²⁾

Page 4, 9.2

Replace the title with the following:

9.2 Calculation of the relative pyropheophytin a content

2) Strata Si-1 (silica cartridge) and Supelclean LC-Diol SPE Tubes – Supelco 57016 (diol cartridge) are examples of suitable products available commercially. This information is given for the convenience of users of this document and does not constitute an endorsement by ISO of these products.

