
**Animal and vegetable fats and oils —
Determination of the composition of fatty
acids in the 2-position of the triglyceride
molecules**

*Corps gras d'origines animale et végétale — Détermination de la
composition des acides gras en position 2 dans les triglycérides*



Foreword

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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.

International Standard ISO 6800 was prepared by Technical Committee ISO/TC 34, *Agricultural food products*, Subcommittee SC 11, *Animal and vegetable fats and oils*.

This second edition cancels and replaces the first edition (ISO 6800:1985), which has been technically revised.

Annexes A to C of this International Standard are for information only.

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