

මහජන අදහස් සඳහා ප්‍රමිති කෙටුම්පත
பொதுசனக் கருத்துரைக்கான கட்டளை வரைவு
DRAFT STANDARD FOR PUBLIC COMMENT

(වෙනස්වීමට ඉඩ ඇත. திருத்தத்திற்குட்படக்கூடியது. Liable to alteration)

නිකුත් කළ දිනය
வெளியீட்டுத் திகதி
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අදහස් එවිය යුතු අවසාන දිනය
அபிப்பிராயங்களை தெவிட்பதற்கான இறுதித்திகதி
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Draft Sri Lanka Standard
METHODS FOR ANALYSIS OF ANIMAL & VEGETABLE FATS AND OILS
PART 3: DETERMINATION OF FOREIGN SUBSTANCES AND PARAMETERS EFFECTING
QUALITY AND STABILITY
SECTION 26: DETERMINATION OF PHTHALATES IN VEGETABLE OILS.
(DSLS 313 - Part 3 / Section 26:) (ISO/TS 16465: 2024)

සත්ව සහ ඵලවළු මේද සහ තෙල් වල විශ්ලේෂණාත්මක ක්‍රම සඳහා වන ශ්‍රී ලංකා ප්‍රමිති කෙටුම්පත
3 කොටස : ඉණාත්මකභාවය සහ ස්ථායීතාවය සඳහා බලපාන බාහිර ද්‍රව්‍ය සහ පරාමිතීන් තීරණය කිරීම
26 කාණ්ඩය - ඵලවළු තෙල් වල ඇති තැල්ව ප්‍රමාණය තීරණය කිරීම.
(ශ්‍රී.ලං.ප්‍ර. 313 කොටස 3 කාණ්ඩය 26 :) (ISO/TS 16465:2024)

මෙම කෙටුම්පත ශ්‍රී ලංකා ප්‍රමිතියක් ලෙස නොසැලකිය යුතු මෙන් ම භාවිතා නොකළ යුතු ද වේ.
இவ்வரைவு இலங்கைக் கட்டளையெனக் கருதப்படவோ அன்றிப் பிரயோகிக்கப்படவோ கூடாது
This draft should not be regarded or used as a Sri Lanka Standard.

අදහස් එවිය යුත්තේ : ශ්‍රී ලංකා ප්‍රමිති ආයතනය, 17, වික්ටෝරියා පෙදෙස, ඇල්විගල මාවත, කොළඹ 08.
Comments to be sent to: SRI LANKA STANDARDS INSTITUTION, 17, VICTORIA PLACE,
ELVITIGALA MAWATHA, COLOMBO 08.

නැඳින්වීම

මෙම ශ්‍රී ලංකා ප්‍රමිති කෙටුම්පත , ශ්‍රී ලංකා ප්‍රමිති ආයතනය විසින් සකසන ලදුව, සියලුම උදෙසාගේ අංශ වලට තාක්ෂණික විවේචනය සඳහා යටත් ලැබේ.

අදාළ අංශ හැර කමිටු මාර්ගයෙන් ආයතනයේ මහා මණ්ඩල වෙත ඉදිරිපත් කිරීමට පෙර , ලැබෙන සියලුම විවේචන ශ්‍රී ලංකා ප්‍රමිති ආයතනය විසින් සලකා බලා අවශ්‍ය වෙනස්කම් කෙටුම්පත සංශෝධනය කරනු ලැබේ.

මෙම කෙටුම්පතට අදාළ යෝජනා හා විවේචන නියමිත දිනට පෙර ලැබෙන්නට සැලැස්වුවහොත් අභ්‍යන්තර සලකුණු, තවද, මෙම කෙටුම්පත පිළිගත හැකි බැව් හැඟෙන අය ඒ බව දන්වන්නේ නම් එය ආයතනයට උපකාරී වනු ඇත.

මේ පිළිබඳව එවන සියලුම ලිපි පහත සඳහන් ලිපිනයට එවිය යුතුය.

අධ්‍යක්ෂ ජනරාල්
ශ්‍රී ලංකා ප්‍රමිති ආයතනය,
17, වික්ටෝරියා පෙදෙස,
ඇල්විටිගල මාවත,
කොළඹ 08.

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Introduction

This Draft Sri Lanka Standard has been prepared by the Sri Lanka Standards Institution and is now being circulated for technical comments to all interested parties.

All comments received will be considered by the SLSI and the draft if necessary, before submission to the Council of the Institution through the relevant Divisional Committee for final approval.

The Institution would appreciate any views on this draft which should be sent before the specified date. It would also be helpful if those who find the draft generally acceptable could kindly notify us accordingly.

All Communications should be addressed to:

The Director General
Sri Lanka Standards Institution,
17, Victoria Place,
Elvitigala Mawatha,
Colombo 08.

Sri Lanka Standard
METHODS FOR ANALYSIS OF ANIMAL AND VEGETABLE FATS AND OILS
PART 3 – DETERMINATION OF FOREIGN SUBSTANCES AND PARAMETERS
EFFECTING QUALITY AND STABILITY
Section 26: Determination of phthalates in vegetable oils

SLS 313: Part 3/ Section 26:
(ISO/ TS 16465: 2024)

DRAFT FOR PUBLIC COMMENTS

SRI LANKA STANDARDS INSTITUTION
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Sri Lanka

Sri Lanka Standard
METHODS FOR ANALYSIS OF ANIMAL AND VEGETABLE FATS AND OILS
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NATIONAL FOREWORD

This Sri Lanka Standard was approved by the Sectoral Committee on Food Products and was authorized for adoption and publication as a Sri Lanka Standard by the Council of the Sri Lanka Standards Institution on

This Standard is identical with **ISO/ TS 16465: 2024** Animal and vegetable fats and oils — Determination of phthalates in vegetable oils, which is published by the International Organization for Standardization (ISO).

This document specifies two methods for the quantitative determination of phthalates in vegetable oils by gas chromatography-mass spectrometry (GC-MS).

Both methods are applicable for all vegetable oils, including crude, refined and virgin.

Terminology and Conventions:

The text of the International Standard has been accepted as suitable for publication without deviation, as a Sri Lanka Standard. However, certain terminology and conventions are not identical with those used in Sri Lanka Standards. Attention is therefore drawn to the following:

- a) Wherever the words “International Standard” appear referring to this Standard should be interpreted as “Sri Lanka Standard”.
- b) The comma has been used throughout as a decimal marker. In Sri Lanka Standards it is the current practice to use the full point on the base line as the decimal marker.
- c) Wherever page numbers are quoted, they are ISO page numbers.

The test temperature adopted in Sri Lanka is 27 ± 2 °C and relative humidity 65 ± 5 per cent is recommended as per ISO 554: 1976 Standard atmospheres for conditioning and/or testing - Specifications.

Cross References

International Standard

ISO 661, Animal and vegetable fats and oils – Preparation of test sample

Corresponding Sri Lanka Standard

SLS 313-1-1, Methods for analysis of animal and vegetable fats and oils – Part 1: Determination of physical characteristics – Section 1: Preparation of test sample

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