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**Animal and vegetable fats and oils —  
Determination of peroxide value —  
Iodometric (visual) endpoint  
determination**

*Corps gras d'origines animale et végétale — Détermination de l'indice  
de peroxyde — Détermination avec point d'arrêt iodométrique*



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## Foreword

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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.

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ISO 3960 was prepared by Technical Committee ISO/TC 34, *Food products*, Subcommittee SC 11, *Animal and vegetable fats and oils*.

This fourth edition cancels and replaces the third edition (ISO 3960:2001), which has been technically revised.