

# INTERNATIONAL STANDARD

# ISO 15753

First edition  
2006-09-01

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## **Animal and vegetable fats and oils — Determination of polycyclic aromatic hydrocarbons**

*Corps gras d'origines animale et végétale — Détermination des  
hydrocarbures aromatiques polycycliques*



Reference number  
ISO 15753:2006(E)

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Published in Switzerland

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