



BSI Standards Publication

Liquid petroleum products — Separation and characterisation of fatty acid methyl esters (FAME) from middle distillate fuels — Liquid chromatography (LC)/ gas chromatography (GC) method

National foreword

This British Standard is the UK implementation of EN 14331:2025. It supersedes BS EN 14331:2004, which is withdrawn.

The UK participation in its preparation was entrusted to Technical Committee PTI/2, Liquid Fuels.

A list of organizations represented on this committee can be obtained on request to its committee manager.

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Liquid petroleum products - Separation and
characterisation of fatty acid methyl esters (FAME) from
middle distillate fuels - Liquid chromatography (LC)/gas
chromatography (GC) method

Produits pétroliers liquides - Séparation et
caractérisation des esters méthyliques d'acides gras
(EMAG) dans les distillats moyens - Méthode par
chromatographie liquide (CL) et chromatographie
gazeuse (CG)

Flüssige Mineralölerzeugnisse - Trennung und
Bestimmung von Fettsäure-Methylestern (FAME) aus
Mitteldestillaten - Flüssigchromatographie
(LC)/Gaschromatographie (GC)

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Contents	Page
European foreword	3
1 Scope.....	4
2 Normative references.....	4
3 Terms and definitions	4
4 Principle.....	4
5 Reagents and materials	4
6 Apparatus	5
7 Sampling.....	5
8 Procedure	5
8.1 Separation on silica column.....	5
8.2 Gas chromatographic analysis	5
9 Analysis - Calculation of the pattern of the fatty acid methyl esters.....	5
10 Expression of results	6
11 Precision	6
12 Interpretation of results.....	6
13 Test report.....	7
Annex A (informative) Typical compositional data for fatty acids in vegetable oils.....	8
Bibliography	9