

CONTENTS

	Page
SECTION I : OLEAGINOUS SEEDS AND FRUITS	
1.001. Preparation of the sample for analysis	2
Determination of the physical characteristics	3
1.101. Determination of the impurities	4
1.111. grinding	6
Analysis of the seeds and fruits	7
1.121. Determination of moisture and volatile matter content	8
1.122. Determination of oil content (extraction method)	9
Analysis of the oil extracted from the seeds and fruits	13
1.151. Determination of acidity of oil	14
SECTION II : OILS AND FATS	
2.001. Preparation of the sample	16
Determination of the physical characteristics	19
2.101. Determination of the density	20
2.102. Determination of the refractive index	23
2.103. Spectrophotometric determination of the colour	25
2.121. Determination of solidification point of water-insoluble fatty acids (titre)	33
2.131. Determination of the Bomer value (B.V.)	36
2.132. Determination of the cooling curve of fats	41
2.141. Determination of the dilatation of fats	44
Determination of the chemical characteristics	51
2.201. Determination of the acid value (A.V.) and the acidity	52
2.202. Determination of the saponification value (S.V.)	56
2.203. Determination of the ester value (E.V.)	60
2.204. Determination of volatile acids (reichert-Meissl, Polenske and Kirschner values)	61
2.205. Determination of the iodine value (I.V.)	66
2.206. Determination of di- and tri-unsaturated fatty acids by ultraviolet spectrophotometry	71
2.207. Determination of content of isolated trans- unsaturated compounds by infrared Spectrophotometry	76
2.208. Determination of trans-octadecenoic acids by thin-layer chromatography and gas-liquid chromatography	80
2.210. Determination of fatty acids in the 2-position in the triglycerides of oils and fats	84
2.241. Determination of the hydroxyl value (OH.V.)	89
2.251. Determination of epoxy-group oxygen	92
Determination of the principal constituents	95
2.301. Preparation of the fatty acid methyl esters	96
2.302. Gas-liquid chromatography of fatty acid methyl esters	103
2.321. Determination of mono-, di- and triglycerides by column chromatography	109
2.322. Determination of monoglycerides	114
Determination of the other natural constituents	117
2.401. Detrmination of the unsaponifiable matter	118
2.402. qualitative examination and determination of the total sterols by their digitonides	123
2.403. Identification and determination of sterols by gas-liquid chromatography	126

2.421.	Determination of phosphorus	131
2.422.	Determination of the phosphoric acid test (PAT) value of raw linseed oil	133
Determination of the quality and the stability		137
2.501.	Determination of the peroxide value (P.V.)	138
2.502.	Determination of the “oxidized acids” (insolubilization method)	140
2.504.	Determination of the <i>p</i> -anisidine value (<i>p</i> -A.V.)	143
2.505.	Evidence of purity and deterioration from ultraviolet spectrophotometry	145
2.506.	Determination of stability (the modified “Swift test”)	147
Determination of the foreign substances and the additives		151
2.601.	Determination of the moisture and volatile matter	152
2.602.	Determination of water (entrainment method)	154
2.603.	Determination of small quantities of water (modified karl Fischer method)	157
2.604.	Determination of the insoluble impurities	160
2.605.	Determination of ash content	162
2.621.	Detection of propyl-, octyl- and dodecyl-gallates, butylated hydroxyanisole and butylated Hydroxytoluene	164
2.622.	Determination of butylated hydroxyanisole and butylated hydroxytoluene	167