SLOVENSKI STANDARD
SIST EN ISO 27107:2009

01-april-2009

Rastlinske in ģivalske maģļ obe in olja - Doloļ evanje peroksidnega ģtevila - Potenciometrijsko doloļ anje konļ ne toļ ke (ISO 27107:2008)

Animal and vegetable fats and oils - Determination of peroxide value - Potentiometric end-point determination (ISO 27107:2008)

Tierische und pflanzliche Fette und Öle - Bestimmung der Peroxidzahl - Potentiometrische Endpunktbestimmung (ISO 27107:2008)

Corps gras d'origines animale et végétale - Détermination de l'indice de peroxyde - Détermination avec point d'arrêt potentiométrique (ISO 27107:2008)

Ta slovenski standard je istoveten z: **EN ISO 27107:2008**

ICS:

67.200.10	Rastlinske in ģivalske maģļ obe in olja	Animal and vegetable fats and oils

SIST EN ISO 27107:2009 **en,fr,de**

EUROPEAN STANDARD

NORME EUROPÉENNE

EUROPÄISCHE NORM

EN ISO 27107

November 2008

ICS 67.200.10

English Version

Animal and vegetable fats and oils - Determination of peroxide value - Potentiometric end-point determination (ISO 27107:2008)

Corps gras d'origines animale et végétale - Détermination de l'indice de peroxyde - Détermination avec point d'arrêt potentiométrique (ISO 27107:2008)

Tierische und pflanzliche Fette und Öle - Bestimmung der Peroxidzahl - Potentiometrische Endpunktbestimmung (ISO 27107:2008)

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Foreword

The text of ISO 27107:2008 has been prepared by Technical Committee ISO/TC 34 “Agricultural food products” of the International Organization for Standardization (ISO) and has been taken over as EN ISO 27107:2008 by Technical Committee CEN/TC 307 “Oilseeds, vegetable and animal fats and oils and their by-products - Methods of sampling and analysis” the secretariat of which is held by AFNOR.

This European Standard shall be given the status of a national standard, either by publication of an identical text or by endorsement, at the latest by May 2009, and conflicting national standards shall be withdrawn at the latest by May 2009.

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Endorsement notice

The text of ISO 27107:2008 has been approved by CEN as a EN ISO 27107:2008 without any modification.

INTERNATIONAL STANDARD

ISO 27107

First edition
2008-03-01

Animal and vegetable fats and oils — Determination of peroxide value — Potentiometric end-point determination

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

Reference number
ISO 27107:2008(E)

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Published in Switzerland

Foreword

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ISO 27107 was prepared by Technical Committee ISO/TC 34, *Food products*, Subcommittee SC 11, *Animal and vegetable fats and oils*.

Introduction

Over many years, various methods have been developed for the determination of peroxides in fats and oils. Their general principle is the liberation of iodine from potassium iodide in an acid medium. The method according to Wheeler (Reference [6]) was first adopted in standards more than 50 years ago by different bodies, and is widely used to control commodities by producers, receivers, and official laboratories. In national and international food legislation (including Codex Alimentarius), acceptable limits for peroxide values are often specified. Due to anomalies in the reproducibility of the results, it was noticed that there are slight differences between the standardized methods. A very important point is the dependence of the result on the amount of sample used for the determination. As the determination of the peroxide value (PV) is a highly empirical procedure, ISO/TC 34/SC 11 has decided to fix the sample mass at 5 g for PV $>$ 1, and at 10 g for PV $\leqslant$ 1, and to limit the applicability of this method to animal and vegetable fats and oils with peroxide values from 0 mmol to 15 mmol of active oxygen per kilogram. The users of this International Standard should be aware that the results obtained can be slightly lower than with previous standards.

Animal and vegetable fats and oils — Determination of peroxide value — Potentiometric end-point determination

1 Scope

This International Standard specifies a method for the potentiometric end-point determination of the peroxide value, in milliequivalents of active oxygen per kilogram, of animal and vegetable fats and oils.

The method is applicable to all animal and vegetable fats and oils, fatty acids and their mixtures with peroxide values from 0 meq to 30 meq of active oxygen per kilogram. It is also applicable to margarines and fat spreads with varying water content. The method is not applicable to milk fats or lecithins.

NOTE A method for the iodometric (visual) determination of the peroxide value is given in ISO 3960. For milk fats, a method is specified in ISO 3976.

2 Normative references

The following referenced documents are indispensable for the application of this document. For undated references, the latest edition of the referenced document (including any amendments) applies.

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

3 Terms and definitions

For the purposes of this document, the following terms and definitions apply.

3.1
peroxide value
PV
quantity of those substances in the sample, expressed in terms of active oxygen, that oxidize potassium iodide under the conditions specified in this International Standard

NOTE The peroxide value is usually expressed in milliequivalents of active oxygen per kilogram of oil, but it may also be expressed (in SI units) as millimoles of active oxygen per kilogram of oil. The value expressed in millimoles of active oxygen per kilogram is half that expressed in milliequivalents of active oxygen per kilogram. Multiplication of the peroxide value (milliequivalents of active oxygen per kilogram) by the equivalent mass of oxygen (equalling 8) gives the active oxygen mass fraction in milligrams per kilogram of oil.

4 Principle

The sample is dissolved in isooctane and glacial acetic acid, and potassium iodide is added. The iodide liberated by the peroxides is determined volumetrically with a sodium thiosulfate standard solution. The end-point of the titration is determined electrochemically.