



**SLOVENSKI STANDARD  
SIST EN ISO 3960:2009**

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SIST EN ISO 3960:2005  
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Animal and vegetable fats and oils - Determination of peroxide value - Iodometric (visual) endpoint determination (ISO 3960:2007)

Tierische und pflanzliche Fette und Öle - Bestimmung der Peroxidzahl - Iodometrische (visuelle) Endpunktbestimmung (ISO 3960:2007)

Corps gras d'origines animale et végétale - Détermination de l'indice de peroxyde - Détermination avec point d'arrêt iodométrique (ISO 3960:2007)

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67.200.10      Animal and vegetable fats and oils

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EUROPEAN STANDARD

EN ISO 3960

NORME EUROPÉENNE

EUROPÄISCHE NORM

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## Animal and vegetable fats and oils - Determination of peroxide value - Iodometric (visual) endpoint determination (ISO 3960:2007)

Corps gras d'origines animale et végétale - Détermination de l'indice de peroxyde - Détermination avec point d'arrêt iodométrique (ISO 3960:2007)

Tierische und pflanzliche Fette und Öle - Bestimmung der Peroxidzahl - Iodometrische (visuelle) Endpunktbestimmung (ISO 3960:2007)

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## Foreword

The text of ISO 3960:2007 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 3960:2008 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of an identical text or by endorsement, at the latest by May 2009, and conflicting national standards shall be withdrawn at the latest by May 2009.

Attention is drawn to the possibility that some of the elements of this document may be the subject of patent rights. CEN [and/or CENELEC] shall not be held responsible for identifying any or all such patent rights.

This document supersedes EN ISO 3960:2004.

According to the CEN/CENELEC Internal Regulations, the national standards organizations of the following countries are bound to implement this European Standard: Austria, Belgium, Bulgaria, Cyprus, Czech Republic, Denmark, Estonia, Finland, France, Germany, Greece, Hungary, Iceland, Ireland, Italy, Latvia, Lithuania, Luxembourg, Malta, Netherlands, Norway, Poland, Portugal, Romania, Slovakia, Slovenia, Spain, Sweden, Switzerland and the United Kingdom.

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Fourth edition  
2007-07-15

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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

ISO (the International Organization for Standardization) is a worldwide federation of national standards bodies (ISO member bodies). The work of preparing International Standards is normally carried out through ISO technical committees. Each member body interested in a subject for which a technical committee has been established has the right to be represented on that committee. International organizations, governmental and non-governmental, in liaison with ISO, also take part in the work. ISO collaborates closely with the International Electrotechnical Commission (IEC) on all matters of electrotechnical standardization.

International Standards are drafted in accordance with the rules given in the ISO/IEC Directives, Part 2.

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.

Attention is drawn to the possibility that some of the elements of this document may be the subject of patent rights. ISO shall not be held responsible for identifying any or all such patent rights.

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.

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**ISO 3960:2007(E)****Introduction**

Over a period of many years, various methods have been developed for the determination of peroxides in fats and oils. The general principle of most of the methods is the liberation of iodine from potassium iodide in an acid medium. The method according to Wheeler was standardized more than 50 years ago by different standardization bodies, and it is widely used to control commodities by producers, receivers and official laboratories. In national and international food legislation (including the Codex Alimentarius), acceptable limits for the 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  $PV \leq 1$ , and to limit the applicability of this method to animal and vegetable fats and oils with peroxide values from 0 milliequivalents to 30 milliequivalents of active oxygen per kilogram. The user of this International Standard should be aware that the results obtained can be slightly lower than with previous standards.

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

## 1 Scope

This International Standard specifies a method for the iodometric determination of the peroxide value of animal and vegetable fats and oils with a visual endpoint detection. The peroxide value is a measure of the amount of oxygen chemically bound to an oil or fat as peroxides, particularly hydroperoxides.

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 (milliequivalents) of active oxygen per kilogram. It is also applicable to margarines and fat spreads with varying water content. The method is not suitable for milk fats and is not applicable to lecithins.

It is to be noted that the peroxide value is a dynamic parameter, whose value is dependent upon the history of the sample. Furthermore, the determination of the peroxide value is a highly empirical procedure and the value obtained depends on the sample mass. It is stressed that, due to the prescribed sample mass, the peroxide values obtained can be slightly lower than those obtained with a lower sample mass.

NOTE 1 A preferred method for the iodometric determination of the peroxide value for milk fats is specified in ISO 3976.

NOTE 2 A method for the potentiometric determination of the peroxide value is given in ISO 27107.

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## 2 Normative references

The following referenced documents are indispensable for the application of this document. For dated references, only the edition cited applies. 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 (meq) of active oxygen per kilogram of oil, but it may also be expressed (in SI units) as millimoles (mmol) 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 (meq of active oxygen per kg) by the equivalent mass of oxygen (equalling 8) gives the milligrams of active oxygen per kilogram of oil.