
**Animal and vegetable fats and oils —
Determination of water content —
Karl Fischer method (pyridine free)**

*Corps gras d'origines animale et végétale — Détermination de la
teneur en eau — Méthode de Karl Fischer (sans pyridine)*

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Foreword

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

This third edition cancels and replaces the second edition (ISO 8534:2008), of which it constitutes a minor revision to exclude the applicability for fat coming from milk and milk products.

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Introduction

The determination of the water content of fats and oils according to Karl Fischer is carried out by two different procedures. This document specifies the volumetric Karl Fischer method for the determination of higher milligram levels of water (high level moisture). It is used for samples having between 1 mg and 100 mg of water in the sample.

[Annex B](#) specifies a coulometric titration, which requires between 10 µg and 10 mg water in the sample. The coulometric method is more sensitive than the volumetric method and permits the determination of lower water contents.

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