
**Animal and vegetable fats and oils —
Determination of anisidine value**

*Corps gras d'origines animale et végétale — Détermination de
l'indice d'anisidine*

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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.

The procedures used to develop this document and those intended for its further maintenance are described in the ISO/IEC Directives, Part 1. In particular the different approval criteria needed for the different types of ISO documents should be noted. This document was drafted in accordance with the editorial rules of the ISO/IEC Directives, Part 2 (see www.iso.org/directives).

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. Details of any patent rights identified during the development of the document will be in the Introduction and/or on the ISO list of patent declarations received (see www.iso.org/patents).

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For an explanation on the meaning of ISO specific terms and expressions related to conformity assessment, as well as information about ISO's adherence to the WTO principles in the Technical Barriers to Trade (TBT) see the following URL: [Foreword - Supplementary information](#)

The committee responsible for this document is ISO/TC 34, *Food products*, Subcommittee SC 11, *Animal and vegetable fats and oils*.

This fourth edition cancels and replaces the third edition (ISO 6885:2006), which has been technically revised by adding a sentence to the Scope and deleting a column in [Table A.1](#).

Animal and vegetable fats and oils — Determination of anisidine value

1 Scope

This International Standard specifies a method for the determination of the anisidine value in animal and vegetable fats and oils. This is a measure of the amount of aldehydes present (principally α , β -unsaturated aldehydes).

Milk and milk products (or fat coming from milk and milk products) are excluded from the scope of this International Standard.

2 Normative references

The following documents, in whole or in part, are normatively referenced in this document and are indispensable for its application. 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*

ISO 3696, *Water for analytical laboratory use — Specification and test methods*

3 Terms and definitions

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

3.1

anisidine value

one hundred times the increase in absorbance, measured at a wavelength of 350 nm in a 10 mm cell, of a test solution when reacted with *p*-anisidine under the test conditions specified in this International Standard

Note 1 to entry: The anisidine value has no dimensions, and is calculated and quoted on the basis of 1 g of the test sample in 100 ml of a mixture of solvent and reagent.

4 Principle

A test solution is prepared in isooctane (2,2,4-trimethylpentane). It is reacted with an acetic acid solution of *p*-anisidine. The increase in absorbance at 350 nm is measured. The anisidine value is calculated.

5 Reagents

Use only reagents of recognized analytical grade, and water complying with grade 3 of ISO 3696.

5.1 Sodium sulfate (Na_2SO_4), anhydrous.

5.2 Isooctane (2,2,4-trimethylpentane), having an absorbance not exceeding 0,01 against water in the wavelength range 300 nm to 380 nm.

5.3 4-Methoxyaniline (*p*-anisidine), anhydrous cream-coloured crystals.

WARNING — *p*-anisidine is toxic and care shall be taken to avoid contact with the skin.