Irish Standard
I.S. EN ISO 6885:2016

Animal and vegetable fats and oils - Determination of anisidine value (ISO 6885:2016)

I.S. EN ISO 6885:2016

Incorporating amendments/corrigenda/National Annexes issued since publication:

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National Foreword

I.S. EN ISO 6885:2016 is the adopted Irish version of the European Document EN ISO 6885:2016, Animal and vegetable fats and oils - Determination of anisidine value (ISO 6885:2016)

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EUROPEAN STANDARD

NORME EUROPÉENNE

EUROPÄISCHE NORM

EN ISO 6885

March 2016

ICS 67.200.10

Supersedes EN ISO 6885:2007

English Version

Animal and vegetable fats and oils - Determination of anisidine value (ISO 6885:2016)

Corps gras d'origines animale et végétale - Détermination de l'indice d'anisidine (ISO 6885:2016)

Tierische und pflanzliche Fette und Öle - Bestimmung der Anisidinzahl (ISO 6885:2016)

This European Standard was approved by CEN on 30 January 2016.

EUROPEAN COMMITTEE FOR STANDARDIZATION
COMITÉ EUROPÉEN DE NORMALISATION
EUROPÄISCHES KOMITEE FÜR NORMUNG

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European foreword

This document (EN ISO 6885:2016) has been prepared by Technical Committee ISO/TC 34 “Food products” in collaboration with 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of an identical text or by endorsement, at the latest by September 2016, and conflicting national standards shall be withdrawn at the latest by September 2016.

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 6885:2007.

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Endorsement notice

The text of ISO 6885:2016 has been approved by CEN as EN ISO 6885:2016 without any modification.

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I.S. EN ISO 6885:2016

INTERNATIONAL STANDARD

ISO 6885

Fourth edition
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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).

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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.