



DRAFT TANZANIA STANDARD

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

draft for stakeholders comments

0 NATIONAL FOREWORD

0.1 The Tanzania Bureau of Standards is the statutory national standards body for Tanzania, established under the Act.No.3 of 1975, amended by Act.No of 2009.

This draft Tanzania standard is being prepared by the Fats and Oils Technical Committee, under the supervision of the Food and Agriculture Divisional Standards Committee (AFDC).

This draft Tanzania Standard is the identical adoption of ISO 3960:2017 Animal and vegetable fats and oils — Determination of peroxide value — Iodometric (visual) endpoint determination by high performance liquid chromatography published by International Organization for Standardization.

0.2 Terminology and conventions.

The text of the International standard is hereby being recommended for approval without deviation for publication as draft Tanzania standard.

Some terminology and certain conventions are not identical with those used as Tanzania Standard; attention is drawn to the following:

The comma has been used as decimal marker or metric dimensions. In Tanzania, its current practice to use a full point on the baseline as decimal marker.

Whenever the words "International Standard" appear, referring to this draft standard, they should read as "Tanzania Standard".

0.3 Scope

This document 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.

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