
**Animal and vegetable fats and oils —
Determination of Lovibond colour**

*Corps gras d'origines animale et végétale — Détermination de la couleur
Lovibond*



Foreword

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International Standard ISO 15305 was prepared by ISO TC 34, *Agricultural food products*, Subcommittee SC 11, *Animal and vegetable fats and oils*.

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Printed in Switzerland

Animal and vegetable fats and oils — Determination of Lovibond colour

1 Scope

This International Standard specifies a method for the determination of the Lovibond colour of animal and vegetable fats and oils.

2 Normative reference

The following standard contains provision which, through reference in this text, constitute provisions of this International Standard. At the time of publication, the edition indicated was valid. All standards are subject to revision and parties to agreements based on this International Standard are encouraged to investigate the possibility of applying the most recent edition of the standard indicated below. Members of IEC and ISO maintain registers of currently valid International Standards.

ISO 661:1989, *Animal and vegetable fats and oils — Preparation of test sample*.

3 Principle

The colour of the light transmitted through a known path length of liquid fat or oil is matched with the colour of the light originating from the same source transmitted through glass colour standards. The results are conventionally expressed in Lovibond units.

4 Apparatus

Usual laboratory apparatus and, in particular, the following.

4.1 Colorimeter

The Lovibond Universal tintometers Model F (BS684) and Model F/C are suitable.¹⁾

NOTE The older Models AF905 and AF900/C Model E tintometers are suitable but no longer available. The Lovibond AF710, Lovibond Schofield, Wesson and AOCS colorimeters are NOT suitable.

¹⁾ The Lovibond tintometers and the Munsell Notation 5Y 9/1 are available from The Tintometer Ltd, Waterloo Road, Salisbury, Wiltshire, SP1 2JY, United Kingdom. These tintometers are examples of products available commercially. This information is given for the convenience of users of this International Standard and does not constitute an endorsement by ISO of these products.