
**Animal and vegetable fats and oils —
Flashpoint limit test using Pensky-Martens
closed cup flash tester**

*Corps gras d'origines animale et végétale — Détermination du point d'éclair
avec la méthode Pensky-Martens en vase clos*



Foreword

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International Standard ISO 15267 was prepared by Technical Committee ISO/TC 34, *Agricultural food products*, Subcommittee SC 11, *Animal and vegetable fats and oils*.

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International Organization for Standardization
Case postale 56 • CH-1211 Genève 20 • Switzerland
Internet iso@iso.ch

Printed in Switzerland

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1 Scope

This International Standard specifies a method to determine whether a sample of oil or fat at a given temperature will flash when a test flame is applied to the sample under specified conditions.

It is applicable to animal, vegetable and marine fats and oils. The fats and oils may or may not contain small amounts of volatile inflammable solvents.

2 Normative references

The following standards contain provisions which, through reference in this text, constitute provisions of this International Standard. At the time of publication, the editions indicated were 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 editions of the standards 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*.

ISO 2719:1988, *Petroleum products and lubricants — Determination of flash point — Pensky-Martens closed cup method*.

3 Principle

The sample is heated at a slow constant rate with continual stirring. Once the temperature specified is stabilized, a small flame is directed into the cup. The sample is deemed to have flashed when a large flame appears and instantaneously propagates itself over the surface of the sample; a halo should be ignored.

4 Apparatus

4.1 Pensky-Martens closed cup flash tester

For details, see ISO 2719.

4.2 Thermometers, having a range from 10 °C to 200 °C.

Alternatively, an IP thermometer 101 C (having a range from 20 °C to 150 °C) can be used.

4.3 Laboratory centrifuge (swing type), of sufficient size to hold stoppered 120 ml centrifuge tubes.

4.4 Centrifuge tubes, of 120 ml capacity, with stoppers.