

Animal and vegetable fats and oils - Determination of saponification value (ISO 3657:2013)

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English Version

**Animal and vegetable fats and oils - Determination of
saponification value (ISO 3657:2013)**

Corps gras d'origines animale et végétale - Détermination
de l'indice de saponification (ISO 3657:2013)

Tierische und pflanzliche Fette und Öle - Bestimmung der
Verseifungszahl (ISO 3657:2013)

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Foreword

This document (EN ISO 3657:2013) 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of an identical text or by endorsement, at the latest by January 2014, and conflicting national standards shall be withdrawn at the latest by January 2014.

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.

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Endorsement notice

The text of ISO 3657:2013 has been approved by CEN as EN ISO 3657:2013 without any modification.

Contents

	Page
Foreword	iv
1 Scope	1
2 Normative references	1
3 Terms and definitions	1
4 Principle	1
5 Reagents	1
6 Apparatus	2
7 Sampling	2
8 Preparation of the test sample	2
9 Procedure	3
9.1 Test portion.....	3
9.2 Determination.....	3
9.3 Blank test.....	3
10 Expression of results	3
11 Precision	4
11.1 Results of interlaboratory test.....	4
11.2 Repeatability.....	4
11.3 Reproducibility.....	4
12 Test report	4
Annex A (informative) Results of an interlaboratory test	5
Annex B (informative) Calculation of saponification value from fatty acid composition data	6
Bibliography	10

Animal and vegetable fats and oils — Determination of saponification value

1 Scope

This International Standard specifies a method for the determination of the saponification value of animal and vegetable fats and oils. The saponification value is a measure of the free and esterified acids present in fats and fatty acids.

The method is applicable to refined and crude vegetable and animal fats.

If mineral acids are present, the results given by this method are not interpretable unless the mineral acids are determined separately.

The saponification value can also be calculated from fatty acid data obtained by gas liquid chromatography analysis as given in [Annex B](#). For this calculation, it is necessary to be sure that the sample does not contain major impurities or is thermally degraded.

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*

3 Terms and definitions

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

3.1

saponification value

number of milligrams of potassium hydroxide required for the saponification of 1 g of the product tested

Note 1 to entry: The saponification value is a dimensionless quantity. The usual abbreviation is SV.

4 Principle

The test sample is saponified by boiling under reflux with an excess of ethanolic potassium hydroxide, followed by titration of the excess potassium hydroxide with standard volumetric hydrochloric acid solution.

5 Reagents

Use only reagents of recognized analytical grade, and distilled or demineralized water of equivalent purity.

5.1 Ethanol, volume fraction $\varphi = 95\%$.