

**Animal and vegetable fats and oils - Determination
of oxidative stability (accelerated oxidation test)**

EESTI STANDARDI EESSÕNA

NATIONAL FOREWORD

<p>Käesolev Eesti standard EVS-EN ISO 6886:2008 sisaldab Euroopa standardi EN ISO 6886:2008 ingliskeelset teksti.</p> <p>Standard on kinnitatud Eesti Standardikeskuse 15.12.2008 käskkirjaga ja jõustub sellekohase teate avaldamisel EVS Teatajas.</p> <p>Euroopa standardimisorganisatsioonide poolt rahvuslikele liikmetele Euroopa standardi teksti kättesaadavaks tegemise kuupäev on 19.11.2008.</p> <p>Standard on kättesaadav Eesti standardiorganisatsioonist.</p>	<p>This Estonian standard EVS-EN ISO 6886:2008 consists of the English text of the European standard EN ISO 6886:2008.</p> <p>This standard is ratified with the order of Estonian Centre for Standardisation dated 15.12.2008 and is endorsed with the notification published in the official bulletin of the Estonian national standardisation organisation.</p> <p>Date of Availability of the European standard text 19.11.2008.</p> <p>The standard is available from Estonian standardisation organisation.</p>
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Foreword

The text of ISO 6886:2006 has been prepared by Technical Committee ISO/TC 34 "Agricultural food products" of the International Organization for Standardization (ISO) and has been taken over as EN ISO 6886:2008 by 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of an identical text or by endorsement, at the latest by May 2009, and conflicting national standards shall be withdrawn at the latest by May 2009.

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Endorsement notice

The text of ISO 6886:2006 has been approved by CEN as a EN ISO 6886:2008 without any modification.

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Animal and vegetable fats and oils — Determination of oxidative stability (accelerated oxidation test)

1 Scope

This International Standard specifies a method for the determination of the oxidative stability of fats and oils under extreme conditions that induce rapid oxidation: high temperature and high air flow. It does not allow determination of the stability of fats and oils at ambient temperatures, but it does allow a comparison of the efficacy of antioxidants added to fats and oils.

The method is applicable to both virgin and refined animal and vegetable fats and oils.

NOTE The presence of volatile fatty acids and volatile acidic oxidation products prevents accurate measurement.

2 Normative references

The following referenced document is indispensable for the application of this document. For dated references, only the edition cited applies. For undated references, the latest edition of the referenced document (including any amendments) applies.

ISO 661:2003, *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

induction period

time between the start of the measurement and the time when the formation of oxidation products rapidly begins to increase

3.2

oxidative stability

induction period, expressed in hours, determined according to the procedure specified in this International Standard

NOTE A temperature of 100 °C to 120 °C is usually applied for the determination of oxidative stability. Depending on the oxidative stability of the sample under test, or when an extrapolation of regression is required, the determination may be carried out at other temperatures. The optimal induction period is between 6 h to 24 h. A temperature increase or decrease of 10 °C decreases or increases the induction period by a factor of approximately 2.

3.3

conductivity

ability of a material to conduct electric current