
**Animal and vegetable fats and oils —
Determination of water content — Karl
Fischer method (pyridine free)**

*Corps gras d'origines animale et végétale — Détermination de la teneur
en eau — Méthode de Karl Fischer (sans pyridine)*



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Foreword

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The main task of technical committees is to prepare International Standards. Draft International Standards adopted by the technical committees are circulated to the member bodies for voting. Publication as an International Standard requires approval by at least 75 % of the member bodies casting a vote.

Attention is drawn to the possibility that some of the elements of this document may be the subject of patent rights. ISO shall not be held responsible for identifying any or all such patent rights.

ISO 8534 was prepared by Technical Committee ISO/TC 34, *Food products*, Subcommittee SC 11, *Animal and vegetable fats and oils*.

This second edition cancels and replaces the first edition (ISO 8534:1996), which has been technically revised.

Introduction

The determination of the water content of fats and oils according to Karl Fischer is carried out by two different procedures. This International Standard specifies the volumetric Karl Fischer method for the determination of higher milligram levels of water (high level moisture). It is used for samples having between 1 mg and 100 mg of water in the sample.

Annex B specifies a coulometric titration, which requires between 10 µg and 10 mg water in the sample. The coulometric method is more sensitive than the volumetric method and permits the determination of lower water contents.

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Animal and vegetable fats and oils — Determination of water content — Karl Fischer method (pyridine free)

1 Scope

This International Standard specifies a method for the determination of the water content of animal and vegetable fats and oils (hereinafter referred to as fats) using Karl Fischer apparatus and a reagent which is free of pyridine.

2 Normative references

The following referenced documents are 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, *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

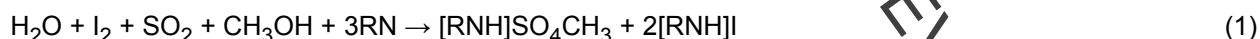
water content

mass, in grams per 100 g of sample, of water as determined in accordance with the method specified in this International Standard

NOTE The water content is expressed as a percentage mass fraction.

4 Principle

Dissolved fat is titrated against an iodine solution and sulfur dioxide (SO₂) is oxidized by iodine in the presence of water. In principle, the chemical reaction in Equation (1) takes place:



The alcohol reacts with SO₂ and a nitrogenous base (RN) to form an intermediate alkylsulfite salt, which is then oxidized by iodine to an alkylsulfate salt. This oxidation reaction consumes water contained in the sample. The end point is monitored potentiometrically.

5 Reagents

WARNING — Comply with any local regulations which specify the handling of hazardous substances. Technical, organizational and personal safety measures shall be followed.

It is recommended that “ready for use” working solvents be used, either one-component reagents (5.1.1) or two-component reagents (5.1.2). Reagents with a titre of 1 mg and 2 mg water per millilitre are required for acceptable performance.