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Vegetable fats and oils — Determination of toluene insoluble matter

Corps gras d'origine végétale — Détermination des matières insolubles dans le toluène

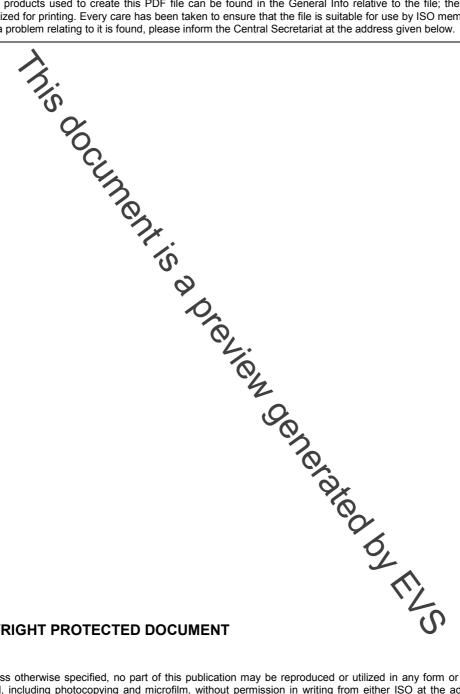


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Foreword

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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.

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Vegetable fats and oils — Determination of toluene insoluble matter

1 Scope

This International Standard specifies a method for the determination of the content of toluene insoluble matter (TIM) in lecithin formulations, which indicates the presence of impurities such as protein, carbohydrate-containing extraction residues and other solid contaminants. This method is applicable to all types of vegetable lecithin.

The purpose of the method is to enable the analysis of lecithin under several regulations. Lecithin [Codex International Numbering System for Food Additives (INS) No. 322] is a generally permitted additive and the determination of the TIM is part amany specifications. The purity requirement with regard to TIM content is based on the method specified.

Toluene is the replacement for the carcinogenic benzene, which was used in older methods.

2 Terms and definitions

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

2.1 toluene insoluble matter

 w_{TIM}

quantity of those substances that are insoluble in toluene under the conditions specified in this International Standard

NOTE The toluene insoluble matter content is expressed as a mass fraction in grams per 100 g.

3 Principle

The sample is dissolved in toluene and filtered through a glass filter crucible of defined pore size (P 40). The insoluble residue is dried at (103 ± 2) °C and weighed.

Glass filter crucibles with other pore sizes give different results and shall not be us

4 Reagents

WARNING — Attention is drawn to the regulations which specify the handling of hazardous substances. Technical, organizational and personal safety measures shall be followed.

During the analysis, unless otherwise stated, use only reagents of recognized analytical grade and distilled or demineralized water or water of equivalent purity.

4.1 Toluene.