
**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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ISO copyright office
Case postale 56 • CH-1211 Geneva 20
Tel. + 41 22 749 01 11
Fax + 41 22 749 09 47
E-mail copyright@iso.org
Web www.iso.org

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Foreword

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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 of many 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, the following terms and definitions apply.

2.1

toluene insoluble matter

TIM

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 $(103 \pm 2) ^\circ\text{C}$ and weighed.

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

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.