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**Animal and vegetable fats and oils —  
Gas chromatography of fatty acid  
methyl esters —**

**Part 3:  
Preparation of methyl esters using  
trimethylsulfonium hydroxide (TMSH)**

*Corps gras d'origines animale et végétale — Chromatographie en  
phase gazeuse des esters méthyliques d'acides gras —*

*Partie 3: Préparation des esters méthyliques à l'aide d'hydroxyde de  
triméthylsulfonium (TMSH)*

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## Foreword

ISO (the International Organization for Standardization) is a worldwide federation of national standards bodies (ISO member bodies). The work of preparing International Standards is normally carried out through ISO technical committees. Each member body interested in a subject for which a technical committee has been established has the right to be represented on that committee. International organizations, governmental and non-governmental, in liaison with ISO, also take part in the work. ISO collaborates closely with the International Electrotechnical Commission (IEC) on all matters of electrotechnical standardization.

The procedures used to develop this document and those intended for its further maintenance are described in the ISO/IEC Directives, Part 1. In particular the different approval criteria needed for the different types of ISO documents should be noted. This document was drafted in accordance with the editorial rules of the ISO/IEC Directives, Part 2 (see [www.iso.org/directives](http://www.iso.org/directives)).

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. Details of any patent rights identified during the development of the document will be in the Introduction and/or on the ISO list of patent declarations received (see [www.iso.org/patents](http://www.iso.org/patents)).

Any trade name used in this document is information given for the convenience of users and does not constitute an endorsement.

For an explanation on the meaning of ISO specific terms and expressions related to conformity assessment, as well as information about ISO's adherence to the WTO principles in the Technical Barriers to Trade (TBT) see the following URL: [Foreword - Supplementary information](#)

The committee responsible for this document is ISO/TC 34, *Food products*, Subcommittee SC 11, *Animal and vegetable fats and oils*.

This second edition cancels and replaces the first edition (ISO 12966-3:2009), of which it constitutes a minor revision. The scope has been revised to state that the document is not applicable to milk and milk fat products.

ISO 12966 consists of the following part, under the general title *Animal and vegetable fats and oils — Gas chromatography of fatty acid methyl esters*:

- *Part 1: Guidelines on modern gas chromatography of fatty acid methyl esters*
- *Part 2: Preparation of methyl esters of fatty acids*
- *Part 3: Preparation of methyl esters using trimethylsulfonium hydroxide (TMSH)*
- *Part 4: Determination by capillary gas chromatography*

# Animal and vegetable fats and oils — Gas chromatography of fatty acid methyl esters —

## Part 3:

## Preparation of methyl esters using trimethylsulfonium hydroxide (TMSH)

### 1 Scope

This part of ISO 12966 specifies a rapid base-catalysed transesterification method for fats and oils with trimethylsulfonium hydroxide (TMSH) to prepare fatty acid methyl esters. The method is exclusively applicable to the preparation of methyl esters of fats and oils for gas liquid chromatographic (GLC) analysis. It is applicable to all fats and oils, but excluding those coming from milk and milk products. Isomerization of unsaturated fatty acids only occurs to a minor extent and isomerized fatty acids are only present at the determination limit. As isomerization takes place, the procedure is not recommended for conjugated linoleic acid (CLA).

Only about 70 % to 80 % of the free fatty acids are esterified. In the case of conjugated cyclopropyl and cyclopropenyl fatty acids, side reactions may occur, but these do not interfere with the determination of the fatty acids.

NOTE This part of ISO 12966 is based upon German Standard Method C-VI 11e (98) (see Reference [8]).

### 2 Normative references

The following documents, in whole or in part, are normatively referenced in this document and 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 Principle

The sample is dissolved in *tert*-butyl methyl ether (TBME) and mixed with a methanolic solution of trimethylsulfonium hydroxide. Glycerides are base-catalysed transesterified and fatty acid methyl esters are formed (see References [4] to [8]). Free fatty acids are converted to salts which are pyrolysed to methyl esters and dimethylsulfide in the injector. Excess reagent is also pyrolysed into methanol and dimethylsulfide. To obtain a complete pyrolytic reaction, a hot injector (split injection) of at least 250 °C is necessary.

For the determination of short-chain fatty acids (C<sub>4</sub> to C<sub>8</sub>), valeric acid methyl ester is used as an internal standard. Lipids containing hydroxy groups are partially converted to the corresponding *O*-methyl ether derivatives which may interfere with fatty acid methyl esters in the GLC separation (Reference [9]). In the early part of the chromatogram (region of C<sub>4</sub>), peaks may occur, which are from the reagent. These peaks are not taken into account.

### 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.