

# ISO

INTERNATIONAL ORGANIZATION FOR STANDARDIZATION

## ISO RECOMMENDATION R 935

ANIMAL FATS

DETERMINATION OF SOLIDIFICATION POINT  
OF FATTY ACIDS (TITRE)

1st EDITION  
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## BRIEF HISTORY

The ISO Recommendation R 935, *Animal fats – Determination of solidification point of fatty acids (Titre)*, was drawn up by Technical Committee ISO/TC 34, *Agricultural Food Products*, the Secretariat of which is held by the Magyar Szabványügyi Hivatal (MSZH).

Work on this question by the Technical Committee led, in 1966, to the adoption of a Draft ISO Recommendation.

In April 1967, this Draft ISO Recommendation (No. 1226) was circulated to all the ISO Member Bodies for enquiry. It was approved, subject to a few modifications of an editorial nature, by the following Member Bodies :

Argentina	Iran	Romania
Australia	Iraq	South Africa, Rep. of
Bulgaria	Ireland	Thailand
Colombia	Israel	Turkey
Czechoslovakia	Korea, Rep. of	U.A.R.
France	New Zealand	United Kingdom
Greece	Norway	U.S.S.R.
Hungary	Poland	Yugoslavia
India	Portugal	

One Member Body opposed the approval of the Draft :

Netherlands

The Draft ISO Recommendation was then submitted by correspondence to the ISO Council, which decided, in January 1969, to accept it as an ISO RECOMMENDATION.



## ANIMAL FATS

DETERMINATION OF SOLIDIFICATION POINT  
OF FATTY ACIDS (TITRE)

## 1. SCOPE

1.1 This ISO Recommendation describes a method for the determination of the solidification point (titre) of fatty acids obtained from animal fats intended for human or animal consumption.

## 1.2 Field of application

This method is applicable to water-insoluble fatty acids with a solidification point of 30 °C or above.

## 2. DEFINITION

By the *solidification point of fatty acids* is meant the temperature, determined as the maximum of a temporary temperature rise during the cooling of the melted fatty acids by the method described. If the latent heat is not sufficient to cause a rise in temperature, the temporary interruption of the cooling process is considered as the solidification point.

## 3. PRINCIPLE

Determination of the highest temperature during the temporary temperature rise, or the interruption of the cooling process, when the melted fatty acids are cooled.

## 4. APPARATUS

- 4.1 *Glass test tube*, length 12 cm, internal diameter exactly 2.75 cm.
- 4.2 *Flat circular cork*, having a central hole just big enough to support the tube.
- 4.3 *Wide-necked jar*, height 13 cm, external diameter 10 cm, into which the cork and the tube are fitted.
- 4.4 *Thermometer*, accurately calibrated, graduated in 0.1 or 0.2 °C, with a scale covering all or part of the range from 30 to 70 °C, according to the sample to be tested. The bulb is 2 cm long and 0.6 cm in diameter.
- 4.5 *Water-bath*.