

TIB-97003enL

Application Memo POV of Cooking Oil

Industry Fat and Oil

Instrument Automatic potentiometric titrator

Measurement method Redox titration

Standards The JOCS Standard methods for the Analysis of Fats, Oils and Related Materials

ISO 3960

1. Overview

Peroxide value is determined according to the above standards. Dissolve the cooking oil sample in the mixture of chloroform and acetic acid (1+2) solution while removing the dissolved oxygen by flowing nitrogen gas. After adding potassium iodide and pure water to the sample, free iodine is titrated with 0.01mol/L sodium thiosulfate. The endpoint is the maximum inflexion on the titration curve. Peroxide value is calculated from the titration volume of sodium thiosulfate.

2. Apparatus

Main unit Automatic potentiometric titrator (preamplifier STD)

Electrode Combined platinum electrode

Ceramic reference electrode

3. Reagents

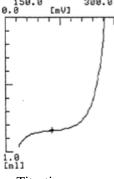
Titrant 0.01mol/L sodium thiosulfate

Solvent Chloroform and acetic acid (1+2) solution, Pure water

Additive Saturated potassium iodide

Inactive gas Nitrogen gas

4. Example



—Measurement results—			
	Sample	Titer	POV
	(g)	(mL)	(meq/kg)
1	10.0185	0.8453	0.8437
2	10.0310	0.8655	0.8628
3	10.0382	0.8736	0.8703
Average			0.8590
SD			0.0137
RSD(%)			1.59

—Titration curve—

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< Contact > Kyoto Electronics Manufacturing Co., Ltd.

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