

ISO 5132:2024-10 (E)

Animal and vegetable fats and oils - High-performance liquid chromatography (HPLC) analysis of phenolic antioxidants

Contents	Page
Foreword.....	iv
Introduction.....	v
1 Scope.....	1
2 Normative references.....	1
3 Terms and definitions.....	1
4 Principle.....	1
5 Reagents.....	2
6 Apparatus.....	3
7 Procedure.....	3
7.1 Extraction of liquid oils, animal fats and shortenings.....	3
7.2 Chromatography.....	4
7.2.1 HPLC column.....	4
7.2.2 HPLC conditions.....	4
8 Calculations.....	5
9 Validation.....	5
Annex A (informative) Validation study.....	6
Annex B (informative) Estimation of the absence of an antioxidant.....	9
Annex C (informative) Resolution of canolol from TBHQ in rapeseed (canola) oil.....	12
Bibliography.....	14