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**