

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