

**AMENDMENT NO : 01 APPROVED ON 2016-10-06 TO SLS 1427 : 2011**

**SPECIFICATION FOR FAT SPREAD AND BLENDED FAT SPREAD**

**EXPLANATORY NOTE**

This amendment is issued after the decision taken by the special meeting to discuss the method of test for Acidity, as oleic acid (Appendix E of **SLS 1427:2011**).

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**Page 14**

**Appendix E**

Delete the method of test and substitute following:

**APPENDIX E  
DETERMINATION OF ACIDITY**

**E.1 REAGENTS**

**E.1.1** *Diethyl ether, 95%*

**E.1.2** *Standardized sodium hydroxide or potassium hydroxide; 0.01mol/l*

**E.1.3** *Phenolphthalein, solution in ethanol; mass concentration 1g/100ml*

**E.1.4** *Water*

**E.2 APPARATUS & GLASSWARE**

**E.2.1** *Analytical balance;*

**E.2.2** *Beaker; 100-ml with beak*

**E.2.3** *Burette; capacity 25-ml, Graduated in 0.05ml class A*

**E.2.3** *Conical flask; 100-ml*

**E.2.4** *Desiccator; containing an efficient desiccant*

**E.2.5** *Drying oven; maintained at  $103^{\circ}\text{C} \pm 2^{\circ}\text{C}$*

**E.2.6** *Evaporating basin (150 ml) with glass beads;*

**E.2.7** *Two separating funnels; 250- ml*

**E.2.8** *Water bath*

### E.3 PROCEDURE

**E.3.1** Weigh around 25 g of the sample prepared in accordance with **9.1** into a beaker.

**E.3.2** Transfer the sample into dry separating funnel using approximately 75 ml of diethyl ether (Properly wash the beaker with diethyl ether).

**E.3.3** Mix properly and allow to settle.

**E.3.4** Collect the ether layer into an another dry separating funnel.

**E.3.5** Repeat the extraction procedure for aqueous layer using two successive portions of diethyl ether.

**E.3.6** Collect diethyl ether layer (**E.3.5**) to the same separating funnel(**E.3.4**).

**E.3.7** Pass the combined ether layer (**E.3.6**) though anhydrous sodium sulphate into a pre-weighed evaporating basin or pre-weighed rotary flask .

**E.3.8** Evaporate diethyl ether (**E.3.7**) at reduced pressure using Rotary vacuum or similar evaporator at ambient temperature (30-32 °C).

**E.3.9** Cool in a desiccator and take the weight of extracted oil.

**E.3.10** Carry out the analysis as per the method 1 or method 2 given below.

#### **E.3.10.1** *Method 1*

Weigh around 3-5 g of extracted oil into a conical flask. Add 50 ml of ethanol (containing 0.5 ml of phenolphthalein Neutralized ethanol) mix and titrate with 0.01 mol/l NaOH . Carry out analysis in duplicate.

#### **E.3.10.2** *Method 2*

Carry out analysis in accordance with clause **9** of **SLS 313 : Part 2: Section 6:2009**.

### E.4 CALCULATION

$$\text{Free fatty acid per cent} = \frac{VCM \times 100}{1000 \times m}$$

where,

*V* is the volume, in millilitres, of the volumetric sodium or potassium hydroxide solution used;

*C* is the concentration, in moles per litre, of the standard volumetric sodium or potassium hydroxide solution used;

*M* is the molar mass of oleic acid in grams;

*m* is the mass, in grams of the test portion.