
**Milled cereal products —
Determination of fat acidity**

Produits de mouture des céréales — Détermination de l'acidité grasse

Preview

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Foreword

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This document was prepared by Technical Committee ISO/TC 34, *Food products*, Subcommittee SC 4, *Cereals and pulses*.

This third edition cancels and replaces the second edition (ISO 7305:1998), which has been technically revised. The main changes compared with the previous edition are as follows:

- the indicator has been modified and the procedure relating to laboratory practices has been revised;
- the expression of results has been changed to milligrams of sodium hydroxide per 100 g of dry matter for more precision.

Any feedback or questions on this document should be directed to the user's national standards body. A complete listing of these bodies can be found at www.iso.org/members.html.

Introduction

This document describes a method of estimating the quantity of long-chain, non-esterified fatty acids which are liberated by the action of lipase during the storage of milled cereal products. It therefore provides a sensitive and significant test to characterize the state of conservation and the utilization values of these products.

The solvent used for the extraction, 95 % to 96 % ethanol, breaks all the low-energy links where fatty acids are involved, and solubilizes the latter rapidly and quantitatively, with the exclusion of the major part of amino acids and mineral salts.

Observation of the colour change at the end point of the titration is facilitated by the absence of turbidity in the solution.

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