



#3004

Oxidative Stability and Quality of Lipids

OXIDATIVE STABILITY ANALYSIS OF OILS, FATS AND DERIVATIVES

DESCRIPTION

Analytical determinations of quality and stability, acidity index, peroxide index, p-anisidine value, induction time (Rancimat), UV spectrophotometry, color, heavy metals, among others.

AVAILABLE EQUIPMENT

- High pressure Soxhlet extractor
- UV visible spectrophotometer (PG Instruments, T60)
- Rancimat (Metrohm, 679)
- Colorimeter (Hunter lab, UltraScan XE)
- Atomic absorption spectrometer (Perkin Elmer, Analyst 700)

APPLICATIONS

Vegetable oils and lecithin | Anhydrous Milk Fat (AMF) | Animal fats | Fatty foods| Biodiesel.

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