

SRI LANKA STANDARD 313 : PART 3 / SECTION 14 : 2010
UDC 665.2:613.268

**METHODS FOR ANALYSIS OF ANIMAL
AND VEGETABLE FATS AND OILS
PART 3 – DETERMINATION OF FOREIGN
SUBSTANCES AND PARAMETERS AFFECTING
QUALITY AND STABILITY
Section 14 : Determination of mineral acids
(Second Revision)**

SRI LANKA STANDARDS INSTITUTION

Sri Lanka Standard
METHODS FOR ANALYSIS OF ANIMAL AND VEGETABLE FATS AND OILS
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Section 14 : Determination of mineral acids
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SLS 313 :Part 3/ Section 14 :2010

Gr. 2

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Sri Lanka

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FOREWORD

This Sri Lanka Standard was approved by the Sectoral Committee on Agricultural and Food Products and was authorized for adoption and publication as a Sri Lanka Standard by the Council of the Sri Lanka Standards Institution on 2010-10-15.

This standard was first published in 1976 and subsequently revised in 1993. This standard prescribes the general methods for determining whether the material conforms to the requirements of the relevant individual standards and thus form a necessary adjunct to series of Sri Lanka Standard Specification for individual oils and fats. However, keeping in view the experience gained during the years and various International standards brought out by the International Organization for Standardization (ISO) on the subject of testing animal and vegetable fats and oils, it was decided to revise it with a view to updating the existing methods of test and by incorporating those not covered earlier.

In order to accommodate large number of test methods within the scope of one standard, this standard is published in four parts covering different characteristics as indicated below.

- Part 1 Determination of physical characteristic
- Part 2 Determination of chemical characteristics
- Part 3 Determination of foreign substances and parameters affecting quality and stability
- Part 4 Determination of principle constituents and natural constituents.

1 SCOPE

1.1 This section prescribes a method for the determination of mineral acids in fats and oils.

2 DEFINITION

For the purpose of this section the following definition shall apply :

2.1 mineral acid (or inorganic acid) : An acid derived from one or more inorganic compounds. A mineral acid is not organic and all mineral acids release hydrogen ions when dissolved in water.