

Methods of analysis of
Fats and fatty oils —

Part 1: Physical methods —

**Section 1.13: Determination of cooling
curve**

IMPORTANT NOTE. It is essential that this Section be read in conjunction with the information in the “General introduction” to BS 684, which is published separately.

UDC 665.1.014:543:536.332

Confirmed February 2011

NO COPYING WITHOUT BSI PERMISSION EXCEPT AS PERMITTED BY COPYRIGHT LAW

BSI
Documents

AVA

Document Sharing Hub

A British Standard does not purport to include all the necessary provisions of a contract. Users of British Standards are responsible for their correct application.

Compliance with a British Standard does not of itself confer immunity from legal obligations.

Summary of pages

This document comprises a front cover, an inside front cover, pages i and ii, pages 1 to 5 and a back cover.

This standard has been updated (see copyright date) and may have had amendments incorporated. This will be indicated in the amendment table on the inside front cover.

This British Standard having been prepared under the direction of the Oils and Fats Standards Committee, was published under the authority of the Executive Board on 29 October 1976

© BSI 07-1999

The following BSI references relate to the work on this standard:
Committee reference OFC/24
Draft for comment 74/50395 DC

ISBN 0 580 09495 2

Amendments issued since publication

Amd. No.	Date of issue	Comments

Contents

	Page
0 Scope	1
1 Method 1. Preferred method for cocoa butter and similar fats	1
1.1 Field of application	1
1.2 Reference	1
1.3 Principle	1
1.4 Apparatus	1
1.5 Sampling and preparation of sample for analysis	3
1.6 Procedure	3
1.7 Expression of results	4
1.8 Test report	4
2 Method 2. For use with samples of less than 80 g	4
2.1 Field of application	4
2.2 Reference	4
2.3 Principle	4
2.4 Apparatus	4
2.5 Sampling and preparation of sample for analysis	5
2.6 Procedure	5
2.7 Expression of results	5
2.8 Test report	5
Figure 1 — Cooling curve apparatus	2
Figure 2 — Cooling curve apparatus — Method 2	3