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Animal and vegetable fats and oils — High-performance liquid chromatography (HPLC) analysis of phenolic antioxidants

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A list of organizations represented on this committee can be obtained on request to its committee manager.

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Foreword

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This document was prepared by Technical Committee ISO/TC 34, *Food products*, Subcommittee SC 11, *Animal and vegetable fats and oils.*

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Introduction

This document describes the analysis of synthetic phenolic antioxidants intentionally added to oils and fats, or inadvertently added during manufacturing processes. Information is also included for estimating the absence of an antioxidant from oils and fats within the limitations of the method. Interference from natural compounds present in rapeseed (canola) oil are also addressed.

This document represents AOCS Official Method Ce 6a-2021[1].

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