Thermo. Titr. Application Note No. H-029

Title:	Determination of Free Fatty Acids in Edible
	Fats and Oils

Scope:	Determination of Free Fatty Acid values in	edible fats and
	oils.	

Principle:	Dissolve oil sample in mixture of toluene and propan-2-ol, add paraformaldehyde and titrate with 0.1M KOH in propan-2-ol. The endpoint is indicated by a strong endothermic response caused by the base-catalyzed de- polymerization of paraformaldehyde.
	Reference: 1. M. J. D. Carneiro, M. A. Feres Júnior, and O. E. S. Godinho. Determination of the acidity of oils using paraformaldehyde as a thermometric end-point indicator. <i>J. Braz. Chem. Soc.</i> 13 (5) 692-694 (2002)

Reagents:	0.1 mol/L KOH in propan-2-ol (standardized)
	Paraformaldehyde (eg, Sigma-Aldrich cat. no. 158127)
	50% A.R. toluene:50% A.R.propan-2-ol

Method:	Basic Experimental Parameters:	Basic Experimental Parameters:		
	Titrant delivery rate (mL/min.)	2		
	No. of exothermic endpoints	1		
	Data smoothing factor	60		
	Stirring speed (802 stirrer)	5		
	Delay before start (secs.)	3		
	Weigh accurately approximately 0 melted fat or oil in a clean dry 150 (<i>choose a mass to obtain a titre of</i> 35mL of toluene/propan-2-ol mixtu paraformaldehyde (<i>a level 1/8th kit</i> <i>is ~0.5g</i>). Titrate to an inflection ch sudden reduction in temperature.	Weigh accurately approximately $0.5 - 10 \text{ mL}$ of just melted fat or oil in a clean dry 150mL titration beaker (<i>choose a mass to obtain a titre of ~0.2- 2mL KOH</i>). Add 35mL of toluene/propan-2-ol mixture. Add ~0.5-0.6g paraformaldehyde (<i>a level 1/8th kitchen teaspoon measure</i> <i>is ~0.5g</i>). Titrate to an inflection characterized by a sudden reduction in temperature.		

Example Results:	% Free Fatty Acid w/w			
*AOCS manual titrations were performed by the laboratory of the company supplying the samples. Sample masses equivalent to 1/10 th the	Sample I.D.	Thermo. PFO Method	*AOCS Manual Titration*	Calculation Basis (acid species)
	0817AT	26.08±0.08, n=5	25.70	
	0817BT	0.263, 0.263	0.26	
species to be analyzed	0817CT	1.556, 1.558	1.54	Oleic acid.
were dissolved in near	0817DT	8.33, 8.35	8.25	FW = 282
boiling propan-2-ol and	0817ET	9.12, 9.10	9.00	
NaOH	0817FT	31.72, 31.72	31.65	



