Oxidation stability of foods

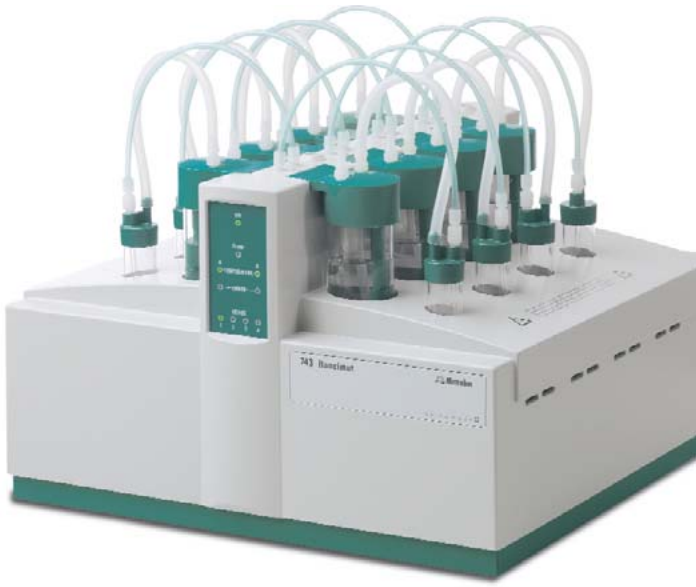
Oils and fats contained in foods are subject to oxidation, which contributes to their spoilage. The 743 Rancimat can be used to determine the oxidation stability of foods containing oils and fats.

There are three sample groups:

- **Meltable foods with a high fat content**, such as butter, margarine, lard or tallow, can be analyzed directly without any further sample preparation.
- For **liquid or semi-liquid foods**, such as salad dressings or mayonnaise, splitting the emulsion to analyze the separated fat phase is required in most of the cases.
- For **solid, non-meltable foods** separating off the fat phase is necessary, too. In this case the fat is normally cold-extracted with petroleum ether and the isolated fat then analyzed.

Examples of typical applications are:

- Mayonnaise
- Salad dressings
- Biscuits
- Waffles
- Grain flakes
- Nuts
- Chocolate
- Bacon
- Sausages



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