



NQAC

Nestlé Quality Assurance Center  
Dublin

# Technical Datasheet

**Analysis Name:** Peroxide Values of Oils and Fats

**Method Number:** NQA-AOAC-965.33

**Scope of Application:** This method applies to animal and vegetable oils, fats, and fat extracted from various products.

**Description:** The test portion is dissolved in acetic acid and chloroform solution with the addition of potassium iodide solution in the presence of starch. Iodide is oxidized to iodine by the active oxygen (peroxides) in the product. The liberated iodine is titrated with standardized sodium thiosulfate solution.

**Sample Weight Required:** 25 g if submitting fat/oil. 300 g if fat extraction is required

**Method Reference:** AOAC 965.33

**Analytical Platform:** Manual titration

Analyte Reported	Alias	Unit of Measure	Limit of Quantification	Reproducibility
Peroxide Value	PV	meq O <sub>2</sub> /kg fat	0.2	The level of PV corresponding to 0.2 mL of titrant when <5 mL titrant used, or 0.50 mL titrant when >5 mL of titrant is used.