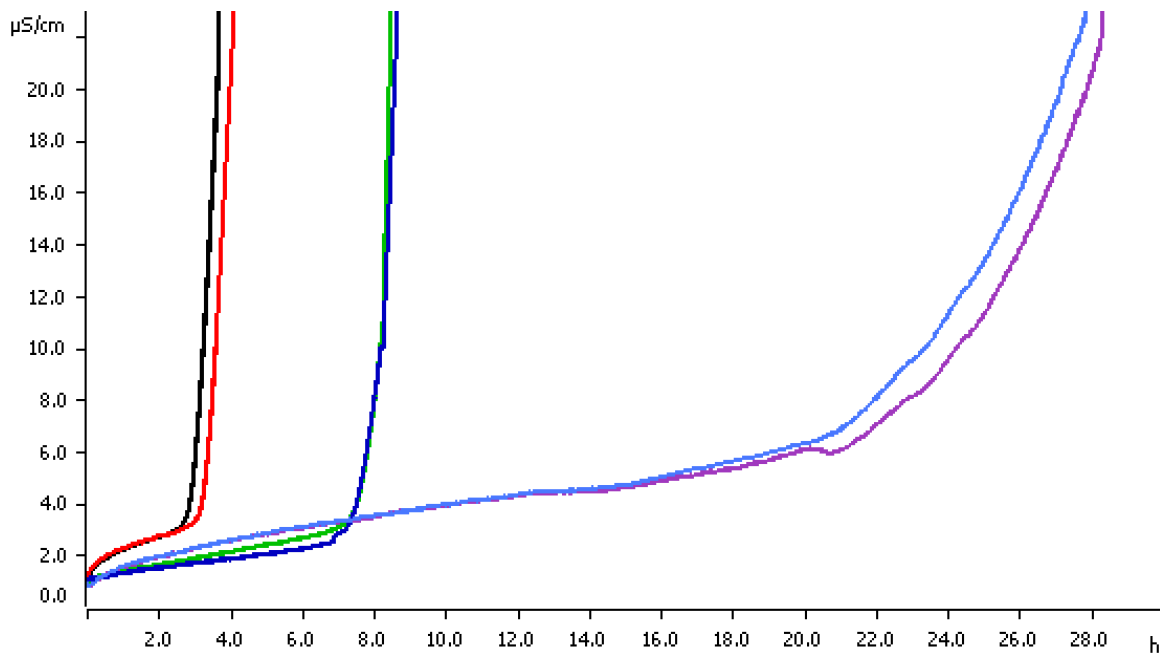


Oxidation stability of different solid foodstuffs



The 892 Professional Rancimat can be used for determining the oxidation stability of fats contained in solid, non-meltable foodstuffs such as peanuts, almonds, potato chips (crackers), cookies, french fries. The crushed samples can be used directly without extraction of the fat.

Results

Sample	Induction time
Peanuts	3.1 h
Almonds	7.6 h
Potato chips (crackers)	28.5 h
Butter cookies	20.6 h
French fries	6.0 h

Method description

Sample

Various types of solid fat-containing foodstuffs

Sample preparation

Samples were crushed into small pieces. Powdered samples can be used, too.

French fries were cut into small pieces with a knife.

Instrument

892 Professional Rancimat



Parameters

Temperature	120 °C
Air flow	20 L/h
Evaluation	Induction time
Evaluation sensitivity	1.0
Stop criteria	End points
Sample amount	0.5 g
Measuring solution	50 mL deionized water