

# LABORATORY HANDBOOK FOR OIL AND FAT ANALYSTS

**L. V. Cocks**

FORMERLY: DEPUTY HEAD OF RESEARCH  
UNILEVER RESEARCH LABORATORY  
PORT SUNLIGHT, CHESHIRE, ENGLAND

**C. van Rede**

FORMERLY: CHIEF CHEMIST  
N.V. MIJ. TOT EXPLOITATIE DER  
VEREENIGDE OLIEFABRIEKEN ZWIJNDRECHT  
ZWIJNDRECHT, THE NETHERLANDS



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## SECTION I

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## SECTION II

# Oils, Fats, Fatty Acids, and Fatty Alcohols

**EXPLANATORY NOTE:** Except where otherwise expressly mentioned, the methods can be applied to crude oils and fats, refined or processed oils and fats, fatty matter separated from a fat-containing product, fatty acids and fatty alcohols. In reporting, it is important to state the basis of the figures, for example "on the crude oil", or "calculated to the water- and impurity-free oil". For convenience, the methods are arranged in four groups as shown in the list of contents.

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## SECTION IV

# Analyses in Connection with the Extraction, Refining, Bleaching, Hardening, and Other Processing of Oils and Fats

EXPLANATORY NOTE: Many of the methods required in connection with the processing of oils and fats, such as ffa, colour, and other physical characteristics, have been given in the previous sections and therefore only those additional methods generally confined to, or closely related to extraction and processing are included in this Section IV; the titles of these are given under "Contents". Quite naturally, some of the methods in this Section fit in well with the "Specialist Method" given on p. 329 et seq.

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