



Solvent mixtures for acidity analysis in olive oil

The quality of olive oil is defined by its physical, chemical and organoleptic characteristics.

In order to guarantee the purity and quality of the olive oil, the Commission Regulation (EEC) No **2568/91 of 11 July 1991** defines 8 categories of olive oil, their characteristics and the relevant methods of analysis, with the purpose of differentiating between the various types of oil.

Olive oils are graded based on the acidity of the pressed oil, among other factors.

Olive oil categories	Acidity (%)
1. Extra virgin olive oil	≤ 0,8
2. Virgin olive oil	≤ 2,0
3. Lampante olive oil	> 2,0
4. Refined olive oil	≤ 0,3
5. Olive oil composed of refined and virgin olive oils	≤ 1,0
6. Crude olive pomace oil	_
7. Refined olive pomace oil	≤ 0,3
8. Olive pomace oil	≤ 1,0



Determination of acidity

The acidity is the determination of free fatty acids in olive oils. The content of free fatty acids is expressed as acidity calculated conventionally.

Principle

A sample is dissolved in a mixture of solvents and the free fatty acids present titrated using an ethanolic solution of potassium hydroxide.

Weight the sample (20 g - 0.1 g)

Add the solvent mixture (50 -150 mL) and dissolve the sample

Titrate with 0.1 mol/l or 0.5 mol/L KOH solution













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Acidity expressed as percentage of oleic acid

Acidity as a percentage by weight is equal to:

 $V \times C \times M/1000 \times 100/W = (V \times C \times M)/(10 \times W)$

where:

V = the volume of titrated potassium hydroxide solution used, in milliliters.

c = the exact concentration in moles per liter of the titrated solution of potassium hydroxide used.

M = the molar weight in grams per mole of the acid used to express the result (oleic acid = 282).

W = the weight in grams of the sample.

Reagents used in acidity analysis of olive oil

Product code	Product name	Pack sizes
281298	Ethanol / Diethyl Ether 1:1 v/v + Phenolphthalein 15 mg/L for acidity determination in olive oil	1 L, 2,5 L, 5 L, 10 L ^(RET) , 30 L ^(RET)
285483	Ethanol / Diethyl Ether 1:1 v/v + Phenolphthalein 0.1 % for acidity determination in olive oil	5 L, 10 L ^(RET) , 30 L ^(RET)
285482	Ethanol / Diethyl Ether 1:1 v/v + Bromophenol Blue 0.2 % for acidity determination in olive oil (**)	30 L ^(RET)
182146	Potassium Hydroxide 0.1 mol/L (0.1N) in ethanol (Reag. USP, Ph. Eur.) volumetric solution (*)	1 L
181519	Potassium Hydroxide 0.5 mol/L (0.5N) in ethanol (Reag. USP) volumetric solution (*)	1 L

^(*) If the quantity of 0.1 mol/L Potassium Hydroxide solution required exceeds 10 mL, use the 0.5 mol/L solution.

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^(**) In the case of strongly coloured oils.

⁽RET) Returnable container.