

PHARMACEUTICAL ORGANIC CHEMISTRY-II- BP301T

UNIT: 3 Fats and Oils

CLASS: 7

TOPIC: Acetyl Value:

It is defined as the number of milligrams of potassium hydroxide required to neutralize acetic acid produced by 1 gram of fat (or) oil.

Procedure:

To the given sample add 5 ml of acetic anhydride mixture add 5 ml of water put on a water bath for 30 minutes and cool it.

Titrate with 0.5 N KOH using phenolphthalein as an indicator.

$$\text{Acetyl value} = E \times 4.3 / A$$

A = Weight of sample

E = Acidity equivalent

Significance:

It helps in determining number of alcohol groups present in an fat or oil