

# Fat determination according to Weibull-Stoldt / Weibull-Berntrop

Food - Feed - Hydrolysis - Extraction

## THE TOPICS

### 1. Introduction

- User specific questions of the participants
- Definition of fat
- Structure and systematics of fatty acids
- Economic importance of fat
- Fat determination methods

### 2. Sample preparation of fat containing samples

- Homogeneity
- Sample preparation
- Weighing
- Drying

### 3. Hydrochloric acid digestion (Hydrolysis)

- Principle and performance
- Classical and automated hydrolysis
- Dilution
- Filtration and neutral washing
- Drying of the filter residue

### 4. Extraction

- Safe working with organic solvents
- Classical extraction
- Automated extraction
- Principle and performance
- Further processing of the extracts

### 5. Quality assurance

- Blank value and standard
- Possible errors in fat analysis



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