



Designation: E1346 – 16 (Reapproved 2023)

Standard Practice for Bulk Sampling, Handling, and Preparing Edible Vegetable Oils for Sensory Evaluation¹

This standard is issued under the fixed designation E1346; the number immediately following the designation indicates the year of original adoption or, in the case of revision, the year of last revision. A number in parentheses indicates the year of last reapproval. A superscript epsilon (ϵ) indicates an editorial change since the last revision or reapproval.

1. Scope

1.1 This practice covers the recommended procedures for bulk sampling, handling, and preparing edible vegetable oil (liquid at room temperature) prior to sensory evaluation.

1.2 This practice is consistent with the background information presented in ASTM STP 433, ASTM Manual 26, and ASTM STP 758. These should be consulted for supplemental guidance.

1.3 The values stated in SI units are to be regarded as standard. The values given in parentheses are for information only.

1.4 *This standard does not purport to address all of the safety concerns, if any, associated with its use. It is the responsibility of the user of this standard to establish appropriate safety, health, and environmental practices and determine the applicability of regulatory limitations prior to use.*

1.5 *This international standard was developed in accordance with internationally recognized principles on standardization established in the Decision on Principles for the Development of International Standards, Guides and Recommendations issued by the World Trade Organization Technical Barriers to Trade (TBT) Committee.*

2. Referenced Documents

2.1 ASTM Publications:²

ASTM STP 433 Basic Principles of Sensory Evaluation

ASTM Manual 26 Manual on Sensory Testing Methods, 2nd Ed.

ASTM STP 758 Guidelines for the Selection and Training of Sensory Panel Members

2.2 AOCS Standard:³

Method C1-47 Sampling

¹ This practice is under the jurisdiction of ASTM Committee E18 on Sensory Evaluation and is the direct responsibility of Subcommittee E18.06 on Food and Beverage Evaluation.

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² Available from ASTM International Headquarters, 100 Barr Harbor Drive, PO Box C700, West Conshohocken, PA 19428-2959.

³ Available from American Oil Chemists' Society, P.O. Box 3989, Champaign, IL 61826.

3. Summary of Practice

3.1 This practice consists of the following basic steps: removing oil from bulk source, transporting and storing oil prior to evaluation, preparing oils for evaluation, presenting samples to panel, and cleaning glassware.

4. Significance and Use

4.1 This practice is designed for use by the oil processor or research laboratory for evaluation by a trained sensory panel, or for use by quality control (QC) and quality assurance (QA) personnel for sampling from a tank truck, car, or any other bulk transportation container, or by both.

4.2 The consistent use of this practice will provide representative samples for all sensory, chemical and physical analyses and will protect the oil from oxidation.

4.3 The objective of this practice is to ensure that the sample is representative of the sample source from the time of sampling until the time of evaluation and to protect oil quality during that time.

4.4 This practice addresses neither evaluation and scaling techniques, nor the sampling, handling, and preparing of solid fats.

5. Apparatus

5.1 *Liquid Zone Sampler*, or core sampler, or trier.⁴

5.2 *Wide-Mouth Jars* made of polyethylene terephthalate, 0.5 L to 1.0 L.

5.3 *Amber Glass Bottles*, 250 mL to 1 L, with narrow-mouth tops that will withstand freezer temperatures.

5.4 *Plastic Caps with polytetrafluoroethylene (PTFE) Liners*, or tape (PTFE pipe thread tape), to cover top of bottle opening before capping with new non-metallic screw type caps. Tape should be 2.5 cm in width or wider to completely cover bottle openings.

5.5 *Glass Funnels*.

5.6 *Glove Box* with inert gas (for example, nitrogen) atmosphere, including an oxygen scavenging device.

⁴ Available from Refinery Supply Co., Tulsa, OK.

5.7 *Glass Vial*, 50 mL. Use amber glass for odor and flavor evaluation; and clear glass for visual examination of oil.

5.8 *Standard Disposable Glass Pipets*, 10 mL, one per each sample.

5.9 *Circulating Water bath*, with automatic timer, thermostat and rack.

5.10 *Water bath Thermometer*, with range from 20 °C to 100 °C in 1 °C divisions, calibrated for 76 mm immersion, 305 mm long.

6. Precautions

6.1 Oil submitted for chemical and physical testing and for sensory evaluation should be from the same bulk sampling. Tank trucks, cars, or any other bulk transportation containers may be filled with as many as seven layers and each level of oil may be slightly different in quality. Oil samples should be handled in the same manner and time frame to ensure high data correlation.

6.2 Obtain a representative oil sample for all evaluations (sensory, chemical, instrumental); unblended multiple samples may produce different results.

6.3 Do not allow glass containers in processing or production areas where oil sampling is done.

6.4 Use only new, clean, dry, and odor-free polyethylene terephthalate (PET) wide-mouth jars to collect oil samples; dispose of jars rather than cleaning them.

6.5 Store oil in amber glass bottles to protect the oil from light oxidation.

6.6 Choose size of storage bottle based on purpose of evaluation, amount of oil required for each testing session or for number of panelists, and amount of oil needed for instrumental or chemical tests. For example, a 1 L sample of oil that requires evaluation quarterly should be stored in four 250 mL bottles.

6.7 Use PTFE-lined caps or PTFE tape under caps to protect oil from off-odors or flavors imparted from metallic or unlined plastic caps.

6.8 Do not expose oil to any environmental condition (for example, light, heat, oxygen, moisture) or any equipment (metals) that will cause oxidation of the oil and alter sensory characteristics of the oil.

6.9 Transfer oil from plastic bottle to recommended glass bottles within one hour of collection and flush headspace with inert gas to minimize potential transfer of odors or flavors from the plastic container to the oil (conduct procedure in glove box under nitrogen atmosphere).

6.10 Keep an inert gas in contact with the oil at all times to avoid exposure of the oil to oxygen.

6.11 Discard any unused oil.

7. Procedures for Handling Samples Obtained from Bulk Storage

7.1 Refer to the AOCS Official Method C1-47 on oil sampling for specifications for detailed information on equipment and procedures.

7.2 Steps 7.3 – 7.5 should be conducted in a glove box under inert gas atmosphere.

7.3 Flush bottle with inert gas prior to filling the bottle.

7.4 Fill bottle with oil, leaving 0.5 cm to 1 cm of headspace between the oil and the cap liner.

7.5 Flush headspace with inert gas to remove all oxygen which deteriorates the oil, and cap bottle.

7.5.1 Flush only the headspace with inert gas since bubbling nitrogen through oil for short periods of time has little benefit.

7.5.2 Analyze headspace for oxygen to ensure that bottles are being flushed correctly as follows:

7.5.2.1 Flush headspace of bottle with inert gas, seal with silicone rubber septum in screw type cap.

7.5.2.2 Withdraw a gas sample with a syringe through the septum.

7.5.2.3 Inject sample into gas chromatograph with thermal-conductivity detector using a two column system. Column conditions are: ethylvinyl benzene-divinylbenzene polymer 80 to 100 mesh (3 ft by 1/8 in.) and molecular sieve 5A 80 to 100 mesh (9 ft by 1/16 in.) with 25 °C oven temperature and 20 mL/min helium flow rate.⁵

7.6 Store all oils at -20 °C or 5 °C, except for the sample for initial evaluation, which may be held at ambient temperature (25 °C) in the dark for 1 h after sampling from bulk storage before analyses.

7.7 Samples should be held a maximum of 2 days at 5 °C ± 2 °C in the dark before evaluation. If evaluation is not possible within this time frame, filled containers should be held at -20 °C. Always store samples in the dark.

7.8 Do not open bottles until ready for sample evaluation. During this holding period, bottles should remain sealed with inert gas in the headspace.

7.9 Winterized Oil:

7.9.1 Frozen sample is removed from cold storage and held at refrigerated (5 °C ± 2 °C) temperature until completely homogeneous, that is, clear, with no visible solids. The time requirements for thawing the oil will vary depending upon container size.

7.9.2 Sample must be mixed just prior to evaluation by inverting bottle several times to ensure homogeneity and to minimize potential density differences within the container; for example, a 500 mL bottle with between 0.5 cm and 1 cm headspace is inverted ten times.

7.10 Non-Winterized Oil:

7.10.1 The frozen sample is removed from cold storage and held at refrigerated (5 °C ± 2 °C) temperature until it stabilizes at that temperature (5 °C). Next, move container to ambient temperature (25 °C ± 5 °C) until completely homogeneous; clear, no visible solids.

7.10.2 Sample must be mixed just prior to evaluation by inverting bottle several times to ensure homogeneity and to minimize potential density differences within the container; for

⁵ Saguy, I., Goldman, M., and Karel, M., "Prediction of Beta-Carotene Decolorization in Model System Under Static and Dynamic Conditions of Reduced Oxygen Environment," *Journal of Food Science*, Vol 50, 1985, pp. 526–530.