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## Extraction of Total fat in Pet food

*As the extraction might involve the use of hazardous and hot solvent it is strongly recommended to use protective glasses and gloves. The SoxROC Operation Manual chapter 3 Safety and the HydROC Operation Manual should be read before starting any work.*

### INTRODUCTION

The determination of fat in food and feed samples is a routine procedure in quality assurance and labeling. Complex matrices typically require acid hydrolysis prior to solvent extraction, to free bound lipids and to facilitate the extraction. A simple and fast procedure for the total fat determination in Pet food is introduced below. The total fat content is determined gravimetrically after the extract is dried to a constant weight.

### EXPERIMENTAL

#### Apparatus

- Mixer
- Analytical balance
- HydROC Hydrolysis Unit SX-110-A
- SoxROC Extraction Unit SX-360-A or SX-320-A
- Extraction cups Ø 54 mm, aluminum or glass, compatible with the solvent extraction system
- Drying oven
- Desiccator
- Hydrolysis filter 54x80 mm

#### Reagents and accessories

- Petroleum Ether 40-60 °C
- Boiling stones
- Cotton wool

#### Sample

Cat feed (dry pellets) and dog feed (dry pellets)

#### Sample preparation

Prepare the sample by using a suitable mixer. Weigh the homogenized sample into hydrolysis filters.

## Hydrolysis

Carry out the hydrolysis with HydROC Hydrolysis Unit using 100 ml 4 mol/l HCl for 60 min. Wash to neutral pH and dry the filters before transferring to extraction cups.

## Extraction

Carry out the extraction with SoxROC Extraction Unit using the parameters shown in Table 1. Dry the extracts to constant weight in an oven at 100°C and let cool to room temperature in desiccator.

Table 1. Extraction parameters (SoxROC Extraction Unit)

Sample weight	≈2 g
Solvent	Petroleum Ether 40-60°C
Solvent volume	90 ml
Temperature (glass/aluminum)	150°C/90°C
Boiling /number of reduces	20 min / 4
Rinsing / number of reduces	40 min / 5
Drying	5 min

*Note: The solvent volume is correlated to the sample volume/height. During BOILING the sample should be completely immersed in solvent.*

## CALCULATIONS

Calculate the total fat using the formula below.

$$\% \text{ Fat} = (W_3 - W_2) \times 100 / W_1$$

$W_1$  = Sample weight (g)

$W_2$  = Extraction cup weight (g)

$W_3$  = Extraction cup + residue weight (g)

## REFERENCES

This Application Note should be used in conjunction with Application Note LA1002 "Application Guide SoxROC Solvent Extraction"

OG1012 SoxROC Operation Manual

OG 1013 HydROC Operation Manual