

ON DR. KOETTSTORFER'S METHOD FOR THE EXAMINATION OF
BUTTER FOR FOREIGN FATS.

By G. W. WIGNER, F.C.S.

SINCE the publication of this process in the ANALYST last month, I have carefully tested it on various samples of genuine butter and of adulterated butters, and other fats, such as dripping or lard, and find it not only a quick and handy process, but a reliable one.

The point of neutrality is very sharply indicated by the phenol-phthalein, and by

working on moderate quantities, say 50 grains, or thereabouts, of the filtered fat it is possible to obtain a much greater relative degree of accuracy than by the determination of the fatty acids.

I find it advisable, after saponification, to dissolve the soap in hot water and titrate while still hot; by this means the precipitation of the fatty acids during the process of titration is prevented, and the finish of the neutralization seen more distinctly.

I find that my samples of butter require a slightly larger percentage of potash to saturate them than the samples investigated by the author of the process, but the difference is small, and there is about 3·0 per cent. difference between the potash required by any fat I have yet tested, and that required by a genuine sample of butter.
