

Official Methods and Recommended Practices of the AOCS

6TH EDITION

100th Anniversary Edition



*Celebrating 100 Years
of Analytical Excellence*

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Drying Oils	Th 1a	-64 (09)
Conjugated Dienoic Acid		
Spectrophotometric Determination (dehydrated castor oil, fatty acids, and their methyl or ethyl esters)	Ti 1a	-64 (09)
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Refractive Index		
Commercial Fatty Acids	Tp 1a	-64 (09)
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Viscosity		
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Titer		
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