

## BROMINATED VEGETABLE OILS

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<b>SYNONYMS</b>	Brominated oils
<b>DEFINITION</b>	A bromine addition product of vegetable oil or oils
<b>DESCRIPTION</b>	Pale yellow to dark brown, viscous oily liquid having a bland or fruity odour
<b>FUNCTIONAL USES</b>	Cloud producing agent

### CHARACTERISTICS

#### IDENTIFICATION

Solubility (Vol. 4) Insoluble in water and in ethanol; soluble in chloroform, ethanol and in hexane

Test for bromide To 0.2 g of the sample, add 1 g of anhydrous sodium carbonate, and heat gently to carbonize. Cool, add 5 ml of water, stir and filter. Acidify slightly the filtrate with dilute nitric acid, heat in a water bath for 5 min, and cool. Use this solution in the following two tests:

1. Addition of silver nitrate TS yields a light yellow precipitate which is insoluble in dilute nitric acid or ammonia TS. Separate the precipitate. Add strong ammonia TS to the precipitate and shake. The separated liquid when acidified with dilute nitric acid, yields white turbidity.
2. Addition of chlorine TS yields a yellow to reddish brown colour. When a portion of the resultant solution is shaken with chloroform or carbon disulfide, the lower layer produces yellow to reddish brown colour. Another portion of the resultant solution yields a white precipitate with phenol.