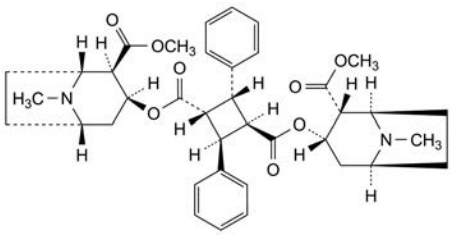
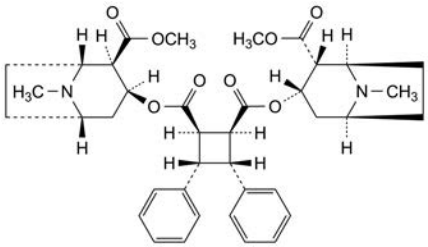


B. bis[(1*R*,2*R*,3*S*,5*S*)-2-(methoxycarbonyl)-8-methyl-8-azabicyclo[3.2.1]oct-3-yl] (1*r*,2*c*,3*t*,4*t*)-2,4-diphenylcyclobutane-1,3-dicarboxylate (α-truxilline),



C. bis[(1*R*,2*R*,3*S*,5*S*)-2-(methoxycarbonyl)-8-methyl-8-azabicyclo[3.2.1]oct-3-yl] (1*r*,2*c*,3*t*,4*t*)-3,4-diphenylcyclobutane-1,2-dicarboxylate (β-truxilline).

01/2020:2607

COCOA BUTTER

Theobromatis oleum

DEFINITION

Solid fat obtained from the roasted seeds of *Theobroma cacao* L.

CHARACTERS

Appearance: yellowish-white, solid mass.

Solubility: freely soluble in boiling anhydrous ethanol and in light petroleum, slightly soluble in ethanol (96 per cent).

Relative density: about 0.895 at 40 °C.

Refractive index: about 1.457 at 40 °C.

IDENTIFICATION

A. Melting point (*2.2.15*): 31 °C to 35 °C.

Introduce 10 g of the substance to be examined into a beaker and melt at 55 °C. Cool in a water-bath to 25 °C and stir continuously until it assumes a paste-like consistency, taking care to avoid the introduction of air bubbles. Place the beaker in a water-bath maintained at 32-33 °C. Continue stirring for about 30 min until the substance reaches the temperature of the water-bath and changes to a liquid cream. Pour into another beaker, and allow to solidify at room temperature for at least 2 h.

Introduce the substance into the capillary tubes and allow to stand at 2-8 °C for at least 48 h.

B. Composition of fatty acids (see Tests).

TESTS

Acid value (*2.5.1*): maximum 4.0.

Peroxide value (*2.5.5, Method A*): maximum 3.0.

The *starch solution R* must be introduced before starting the titration.

Saponification value (*2.5.6*): 188 to 198, determined on 2.5 g.

Alkaline impurities

Solvent mixture. Dilute 15 mL of *water R* to 500 mL with *acetone R* and mix. Add 2.5 mL of a 1 g/L solution of *bromophenol blue R* in *ethanol (50 per cent V/V) R* and mix again. If the solution is blue or yellow instead of green, neutralise with *0.01 M hydrochloric acid* or *0.01 M sodium hydroxide*, respectively, to obtain a green solution.

Melt 50 g of the substance to be examined at about 50 °C and mix thoroughly. In a 150 mL conical flask, introduce 10.0 g of the melted substance and add 50 mL of the solvent mixture. Stir vigorously and allow the 2 layers to separate. Not more than 2 mL of *0.01 M hydrochloric acid* is required to change the colour of the upper layer to yellow; this coloration must persist after vigorous stirring.

Composition of fatty acids. Gas chromatography (*2.4.22, Method C*) with the following modifications.

Use the mixture of calibrating substances in Table 2.4.22.-1.

Column:

- *material*: fused silica, glass or quartz;
- *size*: *l* = 30 m, Ø = 0.32 mm;
- *stationary phase*: *macrogol 20 000 R* (film thickness 0.25 µm).

Carrier gas: *helium for chromatography R*.

Flow rate: 1.3 mL/min.

Split ratio: 1:50.

Temperature:

	Time (min)	Temperature (°C)
Column	0 - 15	70 → 205
	15 - 25	205
	25 - 27.5	205 → 230
	27.5 - 50	230
Injection port		250
Detector		250

Detection: flame ionisation.

Injection: 0.5 µL.

Composition of the fatty-acid fraction of the substance:

- *lauric acid*: maximum 0.5 per cent;
- *myristic acid*: maximum 0.5 per cent;
- *palmitic acid*: 24.0 per cent to 31.0 per cent;
- *stearic acid*: 30.0 per cent to 38.0 per cent;
- *oleic acid*: 31.0 per cent to 38.0 per cent;
- *linoleic acid*: maximum 4.5 per cent;
- *arachidic acid*: maximum 1.5 per cent.

STORAGE

In an airtight container, protected from light, at a temperature not exceeding 25 °C.

01/2015:1410

COCONUT OIL, REFINED

Cocois oleum raffinatum

[8001-31-8]

DEFINITION

Fatty oil obtained from the dried, solid part of the endosperm of *Cocos nucifera* L., then refined.

CHARACTERS

Appearance: white or almost white, unctuous mass.