# SSERC logo

**SSERC Risk Assessment** (revised version March 2018)

(based on HSE’s INDG 163 ‘Risk assessment - A brief guide to controlling risks in the workplace’)

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| --- | --- |
| Activity assessed | Partitioning of Iodine |
| *Date of assessment* | 30th June 2020 |
| *Date of review (****Step 5****)* |  |
| *School* |  |
| *Department* |  |

| Step 1 | Step 2 | Step 3 | Step 4 | | | | |
| --- | --- | --- | --- | --- | --- | --- | --- |
| *List Significant hazards here:* | *Who might be harmed and how?* | *What are you already doing?*  *What further action is needed?* | *Actions* | | | | |
| *by whom?* | | *Due date* | | *Done* |
|  |  |  |  |  | |  | |
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| **Description of activity:**  Rendered pork fat is coloured with a solution of β-carotene in hexane/cyclohexane. The mixture is absorbed onto disc of filter paper which are exposed to various conditions and the rate of fading of the colour is used to monitor the oxidations. |
| **Additional comments:**  You can’t use commercial lard for this because it has antioxidants added to it for preservation. Use the fat from cooking bacon or sausages or any other meat. |