

Palm Oil, RBD

INCI: Elaeis Guineensis (Palm) Oil

Analytical Details	Specifications	Methods
Moisture and Volatile Matters:	0.05% max	Ca 2c-25
Free Fatty Acids as Palmitic:	0.1% max	Ca 5a-40
Insoluble Impurities:	0.05% max	Ca 3-46
Iodine Value:	51-54 men O2/Kg	Cd 1d-92
Peroxide Value:	1.0 max	Cd 8b-90
Lovibond Color:	3.0R max	AOCS Cc 13e-92
Melting Point:	36-38oC	AOCS Cc 3-25
Saponification Value:	195-205 mg KOH/g	AOCS Cd 3-25

Fatty Acids Profile

Caprylic (C-8:0):	No Specification	AOCS Ce 1-62
Capric (C-10:0):	No Specification	
Lauric (C-12:0):	0.5% max	
Miristic (C-14:0):	0.7-1.5%	
Palmitic (C-16:0):	43-45%	
Palmitoleic (C-16:1):	0.3% max	
Stearic (C-18:0):	3-5%	
Oleic (C-18:1):	38-41%	
Linoleic (C-18:2):	8-11%	
Linolenic (C-18:3):	0.4% max	
Arachidic (C-20:0):	0.4% max	

Solid Fat Content

N10:	52-60%
N20:	24-33%
N30:	7-12%
N40:	5% max
Shelf Life:	2 years
Best Before:	January 2028