

# PRODUCT INFORMATION

## VEGETABLE OIL

### TYPICAL ANALYSIS

#### VEGETABLE OIL CONCENTRATE

Free Fatty Acid	%	3 - 6
Moisture	%	0.5
Impurity	%	0.2
Peroxide/meq	meq	3 - 5
Iodine Value		60 - 70

#### FATTY ACID COMPOSITION

Caprylic (Octoic)	C8.0	0
Caproic (Hexoic)	C10.0	1
Capric (Decoic)	C10.0	0
Lauric Acid (Dodecanoic)	C12.0	0.5
Myristic Acid (Tetradecanoic)	C14.0	1.5
Myristoleic acid	C14.1n5	0
Pentadecanoic acid	C15.0	0
Palmitic acid (Hexadecanoic)	C16.0	40
Palmitoleic acid	C16.1n7	0.5
Heptadecanoic acid	C17.0	0
Stearic acid (n-Octadecanoic)	C18.0	04.5
Elaidic acid	C18.1/trans	0
Oleic acid	C18.1n9	45
Linoleic acid	C18.2n6	11
Linolenic acid	C18.3n3	0.5
Arachid acid	C20.0	1

#### ENERGY VALUES

ME Boilers (calculated)	MJ/kg	30
ME Layers (calculated)	MJ/kg	38
Young boilers (calculated)	MJ/kg	32
ME Pig (calculated)	MJ/kg	34

#### OTHER VALUES

Metling point	40C
Colour	Yellow/Brown
Salmonella	Absent
Saponification value	200
Gravity	0.92