



The Source
for Imported &
Domestic
Vegetable Oils

TECHNICAL DATA

REFINED CANOLA OIL

Canola oil is the fixed oil obtained from the seed of the cultivars of *Brassica napus* and *Brassica campestris* which are genetically low in both erucic acid and glucosinolates.

TEST	A.O.C.S. METHOD	RANGE
Specific gravity @ 25°C	Cc 10a-25	0.916-0.921
Iodine value	Cd 1d-92	110 - 120
Saponification value	Cd 3-25	188 - 198
Free fatty acids	Ca 5a-40	0.05% max
Moisture	Ca 2e-55	0.03% max
Peroxide value (initial)	Cd 8-53	1.0 meq/kg
AOM stability	Cd 12-57	5 hours min
Smoke point	Cc 9a-48	~ 230°C
Flash point	Cc 9a-48	290° - 330°C
Lovibond Color	Cc 13b-45	1.5 Red max 15 Yellow max
Appearance	Pale yellow, bright & clear oily liquid	
Odor	Bland, odorless	

TYPICAL FATTY ACID COMPOSITION (%)

C16:0	3.8	C18:2	21.3
C18:0	1.5	C18:3	9.1
C18:1	61.8	C22:1	0.4

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