



The Source  
for Imported &  
Domestic  
Vegetable Oils

## TECHNICAL DATA

### EDIBLE OLIVE OIL

Olive Oil is the fixed oil obtained from the ripe fruit of *Olea europaea* Linné. (Fam. Oleaceae).

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<u>TEST</u>	<u>METHOD</u>	<u>RANGE</u>
Specific gravity @ 25°C	USP	0.910 – 0.915
Iodine value	USP	79 – 88
Saponification value	USP	190 – 195
Acid value	USP	1.0% max
Solidification range of fatty acids	USP	17° - 26°C

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Color Gardner Appearance	AOCS Td la-64	8 max Clear and brilliant, yellow- green oily liquid
Odor		Characteristic

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#### TYPICAL FATTY ACID COMPOSITION (%)

C14:0	0.1 - 1.2	C18:1	65 - 85
C16:0	7 - 16	C18:2	4 - 15
C18:0	1 - 3	C18:3	<1.5

Because of natural variations in oilseed crops, chemical and physical constants cannot be guaranteed at all times.

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