



The Source  
for Imported &  
Domestic  
Vegetable Oils

## **TECHNICAL DATA**

### **REFINED PALM KERNEL OIL**

Palm Kernel Oil is a fat obtained from the dried kernel of the fruit of the oil palm *Elaeis guineensis*.

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<b>PROPERTY</b>	<b>SPECIFICATION RANGE</b>	<b>A.O.C.S.* METHOD</b>
Iodine value	16 - 19	Cd 1-25
Color Lovibond	1.5 Red Max	Cc 13b-45
Free fatty acid	0.05% Max	Ca 5a-40
Melting range (°F)	81 - 86°	Cc2-38
Peroxide value	1.0 MEQ/KG	Cd 8-53
Appearance	White to pale yellow solid to semi-solid, lard-like fat	
Odor	Bland, odorless	

#### **SOLID FAT INDEX**

50°	45-52
70°	28-36
80°	3-13

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

\* American Oil Chemists Society

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