



The Source
for Imported &
Domestic
Vegetable Oils

TECHNICAL DATA

REFINED PALM OIL

Refined Palm Oil is the oil obtained from the fleshy portion of the fruit from varieties of the palm *Elaeis guineensis* which has been refined, bleached and deodorized.

TEST	A.O.C.S. METHOD	RANGE
Iodine value	Cd 1-25	60 max
Free fatty acids	Ca 5a-40	0.10% max
Moisture	Ca 2e-55	0.10% max
Peroxide value (initial)	Cd 8-53	1.0 meq/kg
Color Lovibond	Cc 13b-45	Red 4.0 max
Melt point	Cc 3-25	96.0 - 110.0° F
Appearance	White to pale yellow solid to semi-solid lard-like fat	
Odor	Bland, odorless	

TYPICAL FATTY ACID COMPOSITION (%)

C14:0	0.5 - 5.9	C18:1	34 - 44
C16:0	32 - 47	C18:2	7 - 12
C18:0	2 - 8		

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