



The Source
for Imported &
Domestic
Vegetable Oils

TECHNICAL DATA

REFINED HIGH LINOLEIC SAFFLOWER OIL

Property	Tolerance	Typical	Method*
AOM Stability		9hrs.	Cd 12-54
Appearance @ 25°C	Clear, Hazy	Clear	Visual
Cold Test @ 0°C		5hrs.	
Color, Lovibond - Red	1r Max		Td 1a-64
Color, Lovibond - Yellow	10y Max	5y	Td 1a-64
Density @ 25°C, Lbs./Gal.		7.67	
Flavor and Odor	Bland	Bland	Organoleptic
Free Fatty Acids, % (as Oleic)	0.05% Max	0.03%	Ca 5a-40
Iodine Value, Wijs		142	Cd 1d-92
Moisture	0.1% Max	0.05%	Ca 2e-55
Peroxide Value, Meq/Kg**	0.5 Max	0.2	Cd 8-53
Refractive Index @ 25°C	1.4735-1.4790	1.4740	Cc 7-25
Soap Test	Not Detected		
FAD:			
C16:0 - Palmitic		6.0%	
C16:1 - Palmitoleic		0.1%	
C18:0 - Stearic		3.1%	
C18:1 - Oleic		15.0%	
C18:2 - Linoleic	72.0% Min	75.0%	
C18:3 - Alpha Linolenic		0.2%	
C20:0 - Arachidic		0.3%	
C20:1 - Eicosenoic		0.1%	

* Refers to the Official Methods of the American Oil Chemists Society unless otherwise indicated.

** Shipped Analysis

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