



Industriestraße 61-65
D-21107 Hamburg

Specification

Palmoil, refined veg.

CAS no.: 8002-75-3
EINECS no.: 232-316-1
Chemical Designation: Palmoil, refined
Physical Description: Yellowish, waxy substance

Parameter	Test Method	Specification
Iodine value (Hanus)	DGF C-V 11a	50 – 55
Colour (FAC)	AOCS Cc 13a	---
Colour (Lovibond 5 ¼" yellow)	DGF C-IV 4b	---
Colour (Lovibond 5 ¼" red)	DGF C-IV 4b	max. 3,0
Free fatty acids (%)	DGF C-III 4	max. 0,1
Water (%)	Karl Fischer	---
Peroxide value (meq O ₂ /kg)	DGF C-VI 6a	max. 1,0
Taste	Organolept	neutral / bland
Odour	Organolept	neutral / bland
<u>C-Chain distribution (%)</u>	<u>DGF C-VI 10a</u>	<u>Typical</u>
Trans fatty acids	DGF C-VI 10a	---
<C-14:0	DGF C-VI 10a	---
C-14:0	DGF C-VI 10a	0,5 – 2,0
C-16:0	DGF C-VI 10a	39,3 – 47,5
C-16:1	DGF C-VI 10a	---
C-17:0	DGF C-VI 10a	---
C-18:0	DGF C-VI 10a	3,5 – 6,0
C-18:1	DGF C-VI 10a	36,0 – 44,0
C-18:2	DGF C-VI 10a	9,0 – 12,0
C-18:3	DGF C-VI 10a	max. 0,5
C-20:0	DGF C-VI 10a	max. 1,0
C-20:1	DGF C-VI 10a	---
C-20:2	DGF C-VI 10a	---
C-22:0	DGF C-VI 10a	---
C-22:1	DGF C-VI 10a	---
C-22:2	DGF C-VI 10a	---
C-24:0	DGF C-VI 10a	---
<p>Not subject to labeling according to EU-regulation 1830/2003. --- = not specified DGF = Deutsche Gesellschaft für Fettwissenschaft AOCS = American Oil Chemists Society</p>		