



Property	Tolerance	Typical	Method
Appearance 25°C	Clear, hazy, cloudy	Cloudy	Visual
Color, gardner	6-10	9	Td 1a-64
Density 25°C, Lbs./Gal.		7.67	
Flavor and odor	Characteristic		Organoleptic
Fre fatty acids, % (as oleic)	2% Max	1,20%	Ca 5a-40
Ladine value, wijs	85-95	90	Cd 1-25
Moisture	0,8% Max	0,50%	Ca 2e-55
Peroxide value, Meq/Kg		2	Cd 8-53
Refractive index 25° C	1,4670-1,4690	1,468	Cc 7-25

FAD:

C14:0 - Myristic	0,10%
C16:0 - Palmitic	5,00%
C16:1 - Palmitoleic	0,10%
C18:0 - Stearic	4,00%
C18:1 - Oleic	83,00%
C18:2 - Linoleic	5,00%
C18:3 - Alpha Linoleic	0,10%
C20:0 - Arachidic	0,30%
C20:1 - Eicosenoic	0,20%