



The Source
for Imported &
Domestic
Vegetable Oils

TECHNICAL DATA

HYDROGENATED COCONUT OIL

Hydrogenated Coconut Oil is a fat obtained from the kernel of the fruit of the coconut palm *Cocos nucifera*.

PROPERTY	A.O.C.S. METHOD*	SPECIFICATION RANGE
Specific gravity @ 25°C	Cc 10a-25	0.917-0.922
Iodine value	Cd 1d-92	2 max
Saponification value	Cd 3-25	250 - 264
Unsaponifiable matter	Ca 6a-40	<1.5%
Peroxide value	Cd 8-53	<2 meq/kg
Free fatty acid	Ca 5a-40	0.1% max
Melting range (°F)	Cc2-38	92° - 102°
Color Lovibond (5¼ in. cell)	Cc13e-92	1.5 Red max
Appearance	White to pale yellow solid to semi-solid, lard-like fat	
Odor	Bland, odorless	

TYPICAL FATTY ACID COMPOSITION (%)

C8:0	5 - 9	C16:0	8 - 11
C10:0	4 - 10	C18:0	8 - 14
C12:0	44 - 52	C18:1	1.5 max
C14:0	13 - 21	C18:2	0.5 max

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

*American Oil Chemists society

03/2013

Alnor Oil Company, Inc

70 East Sunrise Highway Suite 418
Valley Stream, NY 11581-1221

TEL: (516) 561-6146

FAX: (516) 561-6123 (sales) /5125(traffic)

Email: vegoil.source@alnoroil.com

The above data is given to the best of our knowledge for the convenience of the user. No warranty of fitness for a particular purpose is made.