



The Source
for Imported &
Domestic
Vegetable Oils

TECHNICAL DATA

REFINED PEANUT OIL

GENERAL SPECIFICATIONS

Peanut Oil is the refined fixed oil obtained from the seed kernels of one or more of the cultivated varieties of *Arachis hypogaea* Linné (Fam. Leguminosae).

TEST	A.O.C.S. METHOD	RANGE
Iodine value	Cd 1-25	84 - 100
Free fatty acids	Ca 5a-40	0.05% max
Moisture	Ca 2e-55	0.03% max
Peroxide value (initial)	Cd 8-53	1.0 meq/kg
AOM stability	Cd 12-57	20 hours min
Lovibond Color	Cc 13b-45	1.5 Red max
Appearance	Pale yellow, bright & clear oily liquid	
Flavor/Odor	Bland, odorless	

TYPICAL FATTY ACID COMPOSITION (%)

C16:0	6 – 15.5	C20:0	1 – 2.5
C18:0	1.3 – 6.5	C20:1	0.5 – 2.1
C18:1	36 - 72	C20:4	1 – 2.5
C18:2	13 – 45	C22:0	1.5 – 4.8
C18:3	<2.0	C24:0	1.0 – 2.5

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