



TECHNICAL SPECIFICATIONS

HYDROGENATED PALM OIL

Last updated 08-04-10

QUALITY VALUES

	HYDROGENATED PALM OIL 41	HYDROGENATED PALM OIL 45	HYDROGENATED PALM OIL 51
Application	Margarine Recombined milk powder	Deep-frying	Margarine
Flavour and odour	Bland	Bland	Bland
FFA (M=max256)	0.06%	0.06%	0.06%
Moisture (max)	0.05%	0.05%	0.05%
Impurities	Negative	Negative	Negative
Colour red (max) Lovibond 5¼" cell	2.5	2.5	2.5
Peroxide Value (at loading, max meq/kg)	0.5	0.5	0.5
Iodine Value (Wijs-method)	40 – 48	35 – 41	30 – 36
Melting Point (°C)	40 – 42	44 – 47	50 – 52
Solid Fat Content			
-at 20°C	54 – 62	80 – 88	90 – 94
-at 30°C	26 – 32	54 – 62	80 – 84

FATTY ACID COMPOSITION

	HYDROGENATED PALM OIL 41	HYDROGENATED PALM OIL 45	HYDROGENATED PALM OIL 51
C12:0	0.2	0.2	0.2
C14:0	1.0	1.0	1.0
C16:0	43.3	43.6	43.6
C16:1	0.2		
C18:0	6.8	9.6	19.0
C18:1	44.8	43.4	35.8
C18:2	3.1	1.8	
C18:3	0.1		
C20:0	0.4	0.4	0.4

NOTE: This product does not require a Material Safety Data Sheet. It is a food grade product which is intended for edible uses. It is not a health, safety or toxic hazard. This specification is provided for information purposes only and should not be relied upon as a basis for product performance. It is suggested that you evaluate the product on at least a laboratory basis prior to its commercial usage. NO WARRANTIES OF MERCHANTABILITY OR FITNESS FOR A SPECIFIC USE OR PURPOSE, EXPRESS OR IMPLIED, ARE MADE. These specifications are not intended to and shall not be construed to be instructions or suggestions for use which may be in violation of patent rights.