



TECHNICAL SPECIFICATIONS

HYDROGENATED RAPESEED OIL

Last updated 08-04-10

QUALITY VALUES

	HYDROGENATED RAPESEED OIL 36
Application	Deep-frying Shortenings Stabilizer in peanut butter
Flavour and odour	Bland
FFA (M=max200)	0.08%
Moisture (max)	0.05%
Impurities	Negative
Colour red (max) (Lovibond 5¼" cell)	Max 2.5
Colour yellow (max) (Lovibond 5¼" cell)	Max 25
Peroxide Value (at loading, max meq/kg)	Max 0.5
Iodine Value (Wijs-method)	Max 75
Melting Point (°C)	36

TYPICAL VALUES

	Min.	Max.
Solid Fat Content		
at 20° C	57	63
at 30° C	15	21
at 35° C	3	8
	Min.	Max.
SAFA		20
TFA		60
MUFA		19

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.