

TECHNICAL DATA SHEET

Product: **CANOLA OIL (RBD)**

Item Number: 119335

Properties

	Result	Limit	Unit	Method
Cold Test	24	Min	Hours	AOCS Cc 11-53
Color Red	1.5	Max	Lovibond	AOCS Cc 13j-97
Color Yellow	15	Max	Lovibond	AOCS Cc 13j-97
Flavor	8	Min	score	AOCS Cg 2-83
Free Fatty Acid	0.05	Max	%	AOCS Ca 5a-40
Moisture	0.05	Max	%	AOCS Ca 2e-84
OSI @ 110°C	7.5	Min	hours	AOCS Cd 12b-92
Peroxide Value	1	Max	meq/kg	AOCS Cd 8b-90
Phosphorus	2	Max	ppm	AOCS Ca 20-99
Smoke Point	220	Min	oC	AOCS Cc 9a-48
Trans Fatty Acid	2	Max	%	AOCS Ce 1a-13

Typical Properties

	Min	Max	Unit	Method
C14:0 Myristic	0	0.1	%	AOCS Ce 1a-13
C16:0 Palmitic	3.8	4.1	%	AOCS Ce 1a-13
C17:0 Margaric	0	0.1	%	AOCS Ce 1a-13
C18:0 Stearic	1.4	2.1	%	AOCS Ce 1a-13
C18:1 Oleic	63.0	67.0	%	AOCS Ce 1a-13
C18:2 Linoleic	17.0	19.5	%	AOCS Ce 1a-13
C18:3 Linolenic	6.9	9.4	%	AOCS Ce 1a-13
C20:0 Arachidic	0.5	0.8	%	AOCS Ce 1a-13
C20:1 Gadoleic	1.1	1.4	%	AOCS Ce 1a-13
C22:0 Behenic	0.2	0.4	%	AOCS Ce 1a-13
C22:1 Erucic	0	0.1	%	AOCS Ce 1a-13
C24:0 Lignoceric	0.1	0.3	%	AOCS Ce 1a-13
C24:1 Nervonic	0.1	0.2	%	AOCS Ce 1a-13
Saturates	6.7	7.5	%	AOCS Ce 1a-13
Iodine Value	111	119		AOCS Cd 1c-85