



TECHNICAL DATA

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HYDROGENATED COCONUT OIL #101

GENERAL SPECIFICATIONS

Hydrogenated Coconut Oil #101 is a fat obtained from the kernel of the fruit of the coconut palm *Cocos nucifera*.

TEST	METHOD	RANGE
Specific gravity @ 25°C	USP	0.917-0.922
Iodine value	USP	3 max
Saponification value	USP	250 - 264
Unsaponifiable matter	USP	<1.5%
Peroxide value	USP	<5 meq/kg
Free fatty acid	AOCS Ca 5a-40	0.1% max
Melting range (°C)	AOCS Cc2-38	36 - 40
Color Gardner	AOCS Td 1a-64	4 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.

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