



# TECHNICAL DATA

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## EDIBLE OLIVE OIL "B" GRADE

### GENERAL SPECIFICATIONS

Olive Oil is the fixed oil obtained from the ripe fruit of *Olea europaea* Linn., (Fam. Oleaceae).

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TEST	METHOD	RANGE
Specific gravity @ 25°C	USP 26	0.910-0.915
Iodine value	USP 26	79 - 88
Saponification value	USP 26	190 - 195
Acid value	USP 26	1.0% max
Solidification range of fatty acids	USP 26	17° - 26°

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Color Gardner	AOCS Td 1a-64	8 max
Appearance	Clear and brilliant, yellow-green oily liquid	
Odor	Characteristic	

#### TYPICAL FATTY ACID COMPOSITION (%)

C14:0	0.1 - 1.2	C18:1	65 - 85
C16:0	7 - 16	C18:2	4 - 15
C18:0	1 - 3	C18:3	<1.5

Because of natural variations in oilseed crops, chemical and physical constants cannot be guaranteed at all times.

Revised 1/03