



# TECHNICAL DATA

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## EDIBLE OLIVE OIL N.F.

### GENERAL SPECIFICATIONS

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

TEST	METHOD	RANGE
Specific gravity @ 25°C	USP	0.910-0.915
Iodine value	USP	79 - 88
Saponification value	USP	190 - 195
Free fatty acids	USP	< 5.0 mL of 0.10 N NaOH
Cottonseed oil	USP	absent
Sesame oil	USP	absent
Peanut oil	USP	absent
Teaseed oil	USP	absent
Solidification range of fatty acids	USP	17° - 26°
Heavy metals, Method II OVI	USP	<0.001%
Benzene		2 ppm max
Chloroform		60 ppm max
1,4-Dioxane		380 ppm max
Methylene Chloride		600 ppm max
Trichloethylene		80 ppm max-----

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. However, oil sold as NF is guaranteed to meet the NF monograph.

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