



TECHNICAL DATA

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REFINED PALM OIL

GENERAL SPECIFICATIONS

Refined Palm Oil is the oil obtained from the fleshy portion of the fruit from varieties of the palm *Elaeis guineensis* which has been refined, bleached and deodorized.

TEST	METHOD	RANGE
Specific gravity @ 25°C	USP	0.911-0.918
Iodine value	USP	50 - 55
Free fatty acid (as Oleic)	USP	0.1% max
Moisture	AOCS Ca 2c-25	0.1% max
Color Gardner	AOCS Td 1a-64	3 max
Appearance	White to pale yellow solid to semisolid lard-like fat	
Flavor and odor	Bland, odorless	

TYPICAL FATTY ACID COMPOSITION (%)

C12 & lower	2.5 max		
C14:0	0.5 - 5.9	C18:1	34 - 44
C16:0	32 - 47	C18:2	7 - 12
C18:0	2 - 8		

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

Revised 1/2005

