



# TECHNICAL DATA

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## REFINED PEANUT OIL N.F.

### GENERAL SPECIFICATIONS

Peanut Oil is the refined fixed oil obtained from the seed kernels of one or more of the cultivated varieties of *Arachis hypogaea* Linn, (Fam. Leguminosae).

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TEST	METHOD	RANGE
Specific gravity @ 25°C	USP	0.912-0.920
Iodine value	USP	84 - 100
Saponification value	USP	185 - 195
Free fatty acids	USP	< 2.0 mL of 0.02 N NaOH
Cottonseed oil	USP	absent
Refractive index @ 40°C	USP	1.462-1.464
Heavy metals, Method II	USP	0.001% max
Rancidity	USP	passes
Solidification range of F/A	USP	26° - 30°
Unsaponifiable matter	USP	< 1.5%

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Color Gardner	AOCS Td 1a-64	4 max
Appearance	Pale yellow, bright & clear oily liquid	
Flavor and odor	Bland, almost odorless	

#### TYPICAL FATTY ACID COMPOSITION (%)

C14:0	< 0.2	C18:3	< 2.0
C16:0	6 - 15.5	C20:0	1 - 2.5
C16:1	< 1.0	C20:1	0.5 - 2.1
C18:0	1.3 - 6.5	C20:4	1 - 2.5
C18:1	36 - 72	C22:0	1.5 - 4.8
C18:2	13 - 45	C24:0	1.0 - 2.5

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.

Revised 1/05