

Last Updated: 14.07.2015

RAPESEED OIL is a high quality, refined, natural vegetable oil product suitable for both industrial and food-grade applications.

PRODUCT SPECIFICATION

Refined rapeseed oil

Parameter

Refractive Index @ 40°C

Density @ 20°C

Free fatty acids

Gardner - colour value

Total volatile matter

Iodine value, Wijs

Lovibond - colour value

Peroxide value

Phosphorus

Insoluble impurities

Saponification value

Viscosity @ 20°C

Water

Test method

DGF C-IV 5

DGF C-IV 2a

DGF C-V 2

DGF C-IV 4c

DGF C-III 12; ISO 662 (1998)

DGF C-V 11; ISO 3961 (1996)

DGF C-IV 4b; ISO 15305 (1998)

DGF C-VI 6a

DGF C-VI 4

DGF C-III 11a; BS 684 (1983)

DGF C-V 3

DGF C-IV 7

DGF C-III 13a

Fatty acid composition

Test method: DGF C-VI 10a

Component

C 14 : 0 Myristic acid

C 16 : 0 Palmitic acid

C 16 : 1 Palmitoleic acid + isomers

C 18 : 0 Stearic acid

C 18 : 1 Oleic acid + isomers

C 18 : 2 Linoleic acid + isomers

C 18 : 3 Linolenic acid + isomers

C 20 : 0 Arachidic acid

C 20 : 1 Eicosenoic acid + isomers

C 22 : 0 Behenic acid

C 22 : 1 Erucic acid

C 18:1; 18:2; 18:3 Trans content

Nominal Value (%)

Max. 0.2

2.5 – 7.0

Max. 0.6

0.8 – 3.0

51 – 70

15 – 30

5 – 14

0.2 – 1.2

0.1 – 4.3

Max 0.6

Max 2.0

Max 1.5

HEALTH & SAFETY

This product has been manufactured to the highest standards and when used for the purpose recommended is unlikely to present any significant health hazards. A Material Safety Data Sheet is available.

Indicated data are approximate values and are subject to the usual commercial fluctuations. All information correct at time of going to press to the best of our knowledge. This information may be subject to change without notification due to continual product research and development.