

PALM OIL *Elaeis guineensis*



ARUNIMA
FLAVOURS

SPECIFICATION DATA SHEET

CAS NUMBER	8002-75-3
FEMA NUMBER	-
EINECS NUMBER	232-316-1
PRODUCT CODE	AFC004012



ODOUR

Unpleasant, sweetish (violet-like) odour and a neutral taste

OLFACTIVE DESCRIPTION

It is an edible vegetable oil high in saturated fats and free of trans fats.

RECOMMENDED USES

Personal care and cosmetics, pharmaceutical, consumer retail food, non-dairy creamers and ice-cream

COMMON NAME

African Oil Palm, Macaw-Fat

PACKAGING AND STABILITY

Store in a dry, well ventilated area in sealed drums, protected from sunlight ; shelf life 24 months.

PHYSICO - CHEMICAL PROPERTIES

ORIGIN	India
APPEARANCE	White to off-white semi-solid, clear bright liquid when melted.
PART USED	Fruit (Mesocarp)
SPECIFIC GRAVITY	0.890-0.912 @ 20° C
EXTRACTION METHOD	Cold Pressed
SOLUBILITY	Soluble in cosmetic esters and fixed oils
REFRACTIVE INDEX	1.449-1.455 @ 50° C
SAPONIFICATION VALUE	195-205 mgKOH/g

FATTY ACIDS	COMPOSITION
Myristic Acid C14:0	0.5 - 2 %
Palmitic Acid C16:0	39.3 - 47.5 %
Stearic Acid C-18:0	3.5 - 6 %
Oleic Acid C18:1 (n-9)	36 - 44 %
Linoleic Acid C18:2 (n-6)	9 - 12 %
Alpha-Linoleic Acid C18:3 (n-3)	Maximum 0.5 %
Arachidic Acid C20:0	Maximum 1 %

DISCLAIMER

We believe the above information to be correct but we do not present it as all inclusive and as such should be used as a guide. It is the sole responsibility of the receiver of our product to must exercise their independent judgement in determining its suitability for a particular purpose. Since many factors affect the processing & application of our product, user should carry out their own tests before any particular application.