



## TECHNICAL SPECIFICATIONS

### HYDROGENATED SOYBEAN OIL

Last updated 08-04-10

#### QUALITY VALUES

|                                                   | HYDROGENATED<br>SOYBEAN OIL 25 | HYDROGENATED<br>SOYBEAN OIL 31         | HYDROGENATED<br>SOYBEAN OIL 35 | HYDROGENATED<br>SOYBEAN OIL 37 | HYDROGENATED<br>SOYBEAN OIL 45 |
|---------------------------------------------------|--------------------------------|----------------------------------------|--------------------------------|--------------------------------|--------------------------------|
| <b>Application</b>                                | Light frying<br>Dairy products | Margarine<br>Biscuits<br>Confectionary |                                | Margarine<br>Dairy Products    | Margarine<br>Deep-frying       |
| <b>Flavour and odour</b>                          | Bland                          | Bland                                  | Bland                          | Bland                          | Bland                          |
| <b>FFA (M=max282)</b>                             | 0.06%                          | 0.06%                                  | 0.06%                          | 0.06%                          | 0.06%                          |
| <b>Moisture (max)</b>                             | 0.05%                          | 0.05%                                  | 0.05%                          | 0.05%                          | 0.05%                          |
| <b>Impurities</b>                                 | Negative                       | Negative                               | Negative                       | Negative                       | Negative                       |
| <b>Colour red (max)</b><br>(Lovibond 5¼" cell)    | 1.5                            | 1.5                                    | 1.0                            | 1.5                            | 1.5                            |
| <b>Peroxide Value</b><br>(at loading, max meq/kg) | 0.5                            | 0.5                                    | 0.5                            | 0.5                            | 0.5                            |
| <b>Iodine Value</b><br>(Wijs-method)              | 88 – 98                        | 74 – 80                                | 68 – 74                        | 65 – 71                        | 55 – 61                        |
| <b>Melting Point (°C)</b>                         | 24 – 26                        | 30 – 32                                | 34 – 37                        | 36 – 39                        | 44 – 47                        |
| <b>Solid Fat Content</b>                          |                                |                                        |                                |                                |                                |
| -at 20°C                                          | 6 – 10                         | 28 – 34                                | 42 – 50                        | 54 – 62                        | 80 – 88                        |
| -at 30°C                                          | 0 – 3                          | 5 – 10                                 | 15 – 21                        | 22 – 28                        | 56 – 64                        |

#### FATTY ACID COMPOSITION

|              | HYDROGENATED<br>SOYBEAN OIL 25 | HYDROGENATED<br>SOYBEAN OIL 31 | HYDROGENATED<br>SOYBEAN OIL 35 | HYDROGENATED<br>SOYBEAN OIL 37 | HYDROGENATED<br>SOYBEAN OIL 45 |
|--------------|--------------------------------|--------------------------------|--------------------------------|--------------------------------|--------------------------------|
| <b>C12:0</b> | 0.1                            | 0.1                            |                                | 0.1                            | 0.1                            |
| <b>C14:0</b> | 0.1                            | 0.1                            |                                | 0.1                            | 0.1                            |
| <b>C16:0</b> | 10.6                           | 10.6                           | 11                             | 10.6                           | 10.6                           |
| <b>C18:0</b> | 4.8                            | 6.6                            | 12                             | 13.4                           | 23.8                           |
| <b>C18:1</b> | 60.8                           | 74.0                           | 71                             | 70.6                           | 61.4                           |
| <b>C18:2</b> | 21.8                           | 7.6                            | 5                              | 4.2                            | 3.0                            |
| <b>C18:3</b> | 0.8                            |                                |                                |                                |                                |
| <b>C20:0</b> | 0.4                            | 0.4                            |                                | 0.4                            | 0.4                            |
| <b>C20:1</b> | 0.2                            | 0.2                            |                                | 0.2                            | 0.2                            |
| <b>C22:0</b> | 0.4                            | 0.4                            |                                | 0.4                            | 0.4                            |

**NOTE:** This product does not require a Material Safety Data Sheet. It is a food grade product which is intended for edible uses. It is not a health, safety or toxic hazard. This specification is provided for information purposes only and should not be relied upon as a basis for product performance. It is suggested that you evaluate the product on at least a laboratory basis prior to its commercial usage. NO WARRANTIES OF MERCHANTABILITY OR FITNESS FOR A SPECIFIC USE OR PURPOSE, EXPRESS OR IMPLIED, ARE MADE. These specifications are not intended to and shall not be construed to be instructions or suggestions for use which may be in violation of patent rights.