

Tentative Specifications

Common Name : Vegetable Fatty Acid, Distilled, Partically Hydrogenated

Product Code : TRV20MB

Chemical Name : Fatty Acids C₁₄ - C₁₈ & C₁₆₋₁₈ unsaturated

<u>Properties</u>	<u>Specifications</u>	<u>Anaytical Methods</u>
Appearance, (melt)	pale to yellow	Visual
Acid Value	202.0 – 209.0	AOCS Da 14-48
Saponification Value	203.0 – 210.0	AOCS Cd 3-25
Iodine Value	18.0 – 22.0	AOCS Tg 1a-64
Moisture, %	0.5 max	AOCS Ca 2e-84
Color, Lovibond Yellow/Red	5.0/0.5 max	AOCS Cc 13 b-45
Peroxide Value	2.3 max	AOCS Cd 8-53
Fatty Acid Composition		AOCS Ce 1-62/Ce 1e-91
C ₁₂ + lower	2.0 max	
C ₁₄ + C ₁₅	5.0 max	
C ₁₆ + C ₁₇	26.0 – 35.0	
C ₁₈	42.0 – 52.0	
C _{18:1} total	15.0 – 20.0	
- C _{18:1} cis	9.5 – 14.0	
- C _{18:1} trans	4.0 – 8.0	
C _{18:2} + C _{18:3}	2.0 max	
C ₂₀ + higher	2.0 max	

CAS# 67701-06-8

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