



Tentative Specifications

Common Name : Vegetable Fatty Acid, Distilled, Partically Hydrogenated

Product Code : TRV20

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

Properties	Specifications	Anaytical Methods
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
lodine 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 C_{12} + lower C_{14} + C_{15} C_{16} + C_{17} C_{18} $C_{18:1}$ total - $C_{18:1}$ cis - $C_{18:1}$ trans $C_{18:2}$ + $C_{18:3}$ C_{20} + higher	2.0 max 5.0 max 26.0 – 35.0 42.0 – 52.0 15.0 – 20.0 9.5 – 14.0 4.0 – 8.0 2.0 max 2.0 max	AOCS Ce 1-62/Ce 1e-91
		CAS# 67701-06-8

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