

PEANUT OIL

Certificate of Analysis

Specifications: Flavor	Bland	Fatty Acid Composition (%): Palmitic 16:0 10.5		
Color (Lovibond)	1.5R (max)	Stearic	18:0	2.5
Free Fatty Acid (%)	0.05 (max)	Oleic	18:1	49.8
Iodine Value (WIJS)	80 to 110	Linoleic	18:2	18:3 30.2
Peroxide Value	1.0 (max) ¹	Linolenic	18:3	0.1
(mEq/kg)		Other C20 and higher		6.9
OSI @ 110°C (Hours)	9.0 (min)			
Smoke Point	440°F (min)			
Cold Test @ 32°F	5.5 Hours (min)			

This peanut oil is refined, bleached and deodorized (RBD) and considered non-allergenic.

Nutritional Data: Label Ingredients Statement:

Monounsaturates 51.1% Peanut Oil Polyunsaturates 29.8% Saturates 18.6% Trans Fatty Acids 0.5% Calories (per 100 grams) 884

Applications:

General Applications Roasting, cooking, and frying. (SoapGoods does not sell products for use in Food)

Storage & Shelf Life:

Store at 65 to 75°F in a dry and odor-free environment for a minimum shelf life of 6 months in unopened containers.

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Maximum result at packaging. An oil's peroxide value can increase, but this does not imply that the oil is rancid. This information represents typical values and is presented as accurate and reliable; however, no warranty either expressed or implied is made Revision 5.1 (RGC 09-09)