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PALM KERNEL OIL, REFINED

MATERIAL SPECIFICATIONS

PRODUCT DESCRIPTION: Palm Kernel Oil is obtained from the kernels of the oil palm (*Elaeis guineensis* Jacq) which is cultivated in the tropics throughout the world, except in South America. Palm nuts contain kernels which are dried and minced, then pressed and extracted. The crude Palm Kernel Oil is fully refined (deacidified, bleached, deodorized), giving an oil of beige to white color.

AVERAGE ANALYSIS:

Density (40° C)	.0898 - 0.914
Refractive index (40° C)	1.448 - 1.452
Acid value	max 0.5
Iodine value	13 - 23
Saponification value	230 - 254
Melting Point	25 - 30°C
Solidification point	20 - 24°C

FATTY ACID COMPOSITION:

Caprylic acid	C 8:0	1.5 - 6.0%
Capric acid	C 10:0	2.0 - 7.0%
Lauric acid	C 12:0	41.0 - 56.0 %
Myristic acid	C 14:0	13.0 - 20.0%
Palmitic acid	C 16:0	6.5 - 11.0%
Stearic acid	C 18:0	1.3 - 3.5%
Oleic acid	C 18:1	10.0 - 23.0%
Linoleic acid	C 18:2	.07 - 5.4%
Others		max 2.0%

INGREDIENT(S): Palm Kernel Oil, Kosher
Additive(s) and Nutritional information available upon request.

APPLICATIONS: Used in the food industry, particularly in the margarine production and bakery productions. It is also valued by the cosmetic and pharmaceutical industry because of its short-chained fatty acids, its high stability and its high melting point.

AVAILABILITY: Product is available in 420 pound drums or 35# pails.

This specification was developed with utmost care based on up-to-date information available, but should also be scrutinized by the recipient. It does not release him from checking the quality of goods delivered with proper diligence.