Extra Virgin Peanut Oil

General oil profile

Food applications:

Peanut oil is ideally suited for stir frying, shallow frying, baking and salad dressings. Prized cooking oil for Asian dishes and recipes.
A high quality, unrefined oil such as this, boasts rich nutty flavour and aroma.

Peanut oil is appreciated for its high smoke point relative to many other cooking oils. Its major component fatty acids are oleic acid and linoleic acid. As such it may be substituted into a diet reducing the negative health effects of eating trans fat and saturated fat.

Other applications:

A hypoallergenic and emollient oil, Peanut oil has useful applications apart from cooking such as soap manufacture, skin cleansing products and body preparations.

Peanut oil is also used as the main ingredient in some ear-wax removing products along with almond oil. Peanut oil is also used as a fecal softener.

Typical Fatty Acid Profile:

C12:0 Lauric Acid	<0.1%
C14:0 Myristic Acid	<0.1%
C16:0 Palmitic Acid	6.7%
C16:1 Palmitoleic Acid	<0.1%
C18:0 Stearic Acid	1.1%
C18:1 Oleic Acid	69.2%
C18:2 Linoleic Acid	13.2%
C18:3 Linolenic Acid	<0.1%
C20:0 Arachidic Acid	1.1%
C20:1 Eicosenoic Acid	2.1%
C22:0 Behenic Acid	3%

Typical analysis:

Additives	Nil
Colour	Golden Yellow
Appearance	Clear
Free Fatty Acid	<2% (Max)
Peroxide Value	<5 mEq
Aroma	Nutty / charactersitic
Flavour/Taste	Nutty / peanut
Refractive index at 25°C	1.467 – 1.470
Saponification Value	188 - 195
Specific Gravity at 25°C	.915-.925
Iodine Value	84 - 100
CAS number	8002-03-7
Shelf life	36mths
Extraction method	Expeller (cold pressed)
Botanical name	arachis hypogaea
Smoke point	160°C
Unsaponifiable matter	<1%

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