

# PROTECO PTY LTD

## Peanut Oil

*(arachis hypogaea)*

Cold Pressed peanut oil is ideally suited for stir frying, deep frying, baking and salad dressings. It is an excellent oil for use in skin cleansing products and hand and body preparations.

Specification Details	
Additives	Nil
Colour	Pale golden yellow
FFA	0.5% max
Flavour/Taste	Mild Peanut
Iodine Value (Wijs or Hanus)	84 - 100
Moisture %	0.10% max
Odour	Mild nutty
Peroxide Value (meq/kg)	<5.0
Refractive Index at 40 C	1.462 - 1.454
Saponification Value	185 - 195
Specific Gravity at 25 C	0.912 - 0.920

Fatty Acid Profile			
C16 Palmitic	9.0 - 12.5%	Total Saturated Acids	15%
C16:1 Palmitoleic	Trace	Total Monounsaturated Acids	50%
C18 Stearic	1.8 - 3.0%	Total Polyunsaturated Acids	35%
C18:1 Oleic	39.0 - 50.0%		
C18:2 Linoleic	30.0 - 50.0%		
C18: Linolenic	Trace - 0.3%		