

# Product - Specification

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Reg-No.: Sp200025b  
Rev-No.: b

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Product / Trading-Name: **Peanut oil pressed toasted**

**Description:** Toasted peanut oil is obtained from the roasted seeds of *Arachis hypogaea* L. by mechanical extraction.  
**Product No.:** 200025  
**CAS No.:** 8002-03-7  
**EINECS No.:** 232-296-4  
**Properties:** A yellow to brownish oil with a characteristic smell and taste.

Parameter	Method	Unit	Value
<b><u>Physical and Chemical Characteristics</u></b>			
acid value	Ph. Eur. [2.5.1]	mg KOH/g	max. 4,0
peroxide value	Ph. Eur. [2.5.5]	meq O2/kg	max. 15,0
refractive index (20 °C)	Ph. Eur. [2.2.6]		ca. 1,470
relative density (20 °C)	Ph. Eur. [2.2.5]		ca. 0,915

### **Fatty Acid Composition (GC of FAMES)**

< C 16	Ph. Eur. [2.4.22]	%	max. 0,4
16:0 palmitic acid	Ph. Eur. [2.4.22]	%	5,0 - 14,0
16:1 palmitoleic acid	Ph. Eur. [2.4.22]	%	max. 0,2
18:0 stearic acid	Ph. Eur. [2.4.22]	%	1,0 - 4,5
18:1 oleic acid	Ph. Eur. [2.4.22]	%	35,0 - 76,0
18:2 linoleic acid	Ph. Eur. [2.4.22]	%	8,0 - 43,0
18:3 linolenic acid	Ph. Eur. [2.4.22]	%	max. 0,5
20:0 arachidic acid	Ph. Eur. [2.4.22]	%	0,5 - 3,0
20:1 eicosenoic acid	Ph. Eur. [2.4.22]	%	0,5 - 3,0
22:0 behenic acid	Ph. Eur. [2.4.22]	%	1,5 - 4,5
22:1 erucic acid	Ph. Eur. [2.4.22]	%	max. 0,5
24:0 lignoceric acid	Ph. Eur. [2.4.22]	%	0,5 - 2,5

### **Storage:**

Keep in well closed, well filled containers or under inert gas, protect from light, cool and dry.

### **Residual Solvents:**

It complies with the guideline CPMP/ICH/283/95 and CPMP/ICH/1940/00 corr. (residual solvents)

<b>Created:</b>	AS	<b>Checked:</b>	BZ	<b>Released:</b>	LA
<b>Date:</b>	12.03.20	<b>Date:</b>	12.03.20	<b>Date:</b>	12.03.20

