

# Product - Specification

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Reg-No.: Sp300031g

Rev-No.: g

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Product / Trading-Name: **Soybean oil produced from GMOs refined Ph. Eur. 11.3**

**Description:** Refined soya-bean oil is the fatty oil obtained from seeds of *Glycine max (L.) Merr. (Glycine hispida (Moench) Maxim.)* by extraction and subsequent refining.

Production: The oil is prepared using materials and methods to ensure that the content of brassicasterol in the sterol fraction of the oil is not greater than 0,3 %

**Product No.:** 300031

**CAS No.:** 8001-22-7

**EINECS No.:** 232-274-4

**INCI Name:** Glycine Soja Oil

**Properties:** A clear, pale yellow oil. Practically insoluble in ethanol (96%), miscible with light petroleum (bp: 50 - 70 °C).

| Parameter   | Method            | Unit      | Value         |
|---|-------------------|-----------|---------------|
| <b><u>Physical and Chemical Characteristics</u></b> |                   |           |               |
| acid value  | Ph. Eur. [2.5.1]  | mg KOH/g  | max. 0,5      |
| peroxide value                                      | Ph. Eur. [2.5.5]  | meq O2/kg | max. 10,0     |
| refractive index (20 °C)                            | Ph. Eur. [2.2.6]  |           | ca. 1,475     |
| relative density (20 °C)                            | Ph. Eur. [2.2.5]  |           | ca. 0,922     |
| alkaline impurities                                 | Ph. Eur. [2.4.19] |           | complies with |
| unsaponifiable matter                               | Ph. Eur. [2.5.7]  | %         | max. 1,5      |
| water   | Ph. Eur. [2.5.32] | %         | max. 0,1      |

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

|                             |                   |   |             |
|-----------------------------|-------------------|---|-------------|
| < C 14 (saturated)          | Ph. Eur. [2.4.22] | % | max. 0,1    |
| 14:0 myristic acid          | Ph. Eur. [2.4.22] | % | max. 0,2    |
| 16:0 palmitic acid          | Ph. Eur. [2.4.22] | % | 9,0 - 13,0  |
| 16:1 palmitoleic acid       | Ph. Eur. [2.4.22] | % | max. 0,3    |
| 18:0 stearic acid           | Ph. Eur. [2.4.22] | % | 2,0 - 5,4   |
| 18:1 oleic acid and isomers | Ph. Eur. [2.4.22] | % | 17,0 - 30,0 |
| 18:2 linoleic acid          | Ph. Eur. [2.4.22] | % | 48,0 - 58,0 |
| 18:3 linolenic acid         | Ph. Eur. [2.4.22] | % | 4,5 - 11,0  |
| 20:0 arachidic acid         | Ph. Eur. [2.4.22] | % | max. 1,0    |
| 20:1 eicosenoic acid        | Ph. Eur. [2.4.22] | % | max. 1,0    |
| 22:0 behenic acid           | Ph. Eur. [2.4.22] | % | max. 1,0    |

### **Storage:**

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

|                 |          |                 |          |                  |          |
|-----------------|----------|-----------------|----------|------------------|----------|
| <b>Created:</b> | PS       | <b>Checked:</b> | AW       | <b>Released:</b> | MD       |
| <b>Date:</b>    | 18.12.23 | <b>Date:</b>    | 19.12.23 | <b>Date:</b>     | 19.12.23 |

