Product - Specification

Reg-No.: Sp300040f Rev-No.: f Printing Date: 12. December 2024 Page: 1

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Product / Trading-Name: Soybean oil hydrogenated Ph. Eur. 11.0 not subject to mandatory labeling

Description:	Hydrogenated soya-bean oil is the product obtained by refining, bleaching, hydrogenation and deodorisation of oil obtained from the seeds of Glycine max (L.) Merr. (G. hispida (Moench) Maxim.). The product consists mainly of triglycerides of palmitic and stearic acids. It is not subject to mandatory labeling according to the EC Regulations 1829/2003 and 1830/2003.
Product No.:	300040
CAS No.:	8016-70-4
EINECS No.:	232-410-2
INCI Name:	Hydrogenated Soybean Oil
Properties:	White or almost white mass or powder which melts to a clear, pale yellow liquid when heated.
	Practically insoluble in water, freely soluble in methylene chloride, in light petroleum (bp: 65 -70
	°C) after heating and in toluene, very slightly soluble in ethanol (96 %).

Parameter	Method	Unit	Value
Physical and Chemical Characteristics			
acid value	Ph. Eur. [2.5.1]	mg KOH/g	max. 0,5
peroxide value	Ph. Eur. [2.5.5]	meq O2/kg	max. 5,0
alkaline impurities	Ph. Eur. [2.4.19]		complies with
unsaponifiable matter	Ph. Eur. [2.5.7]	%	max. 1,0
slip melting point	Ph. Eur. [2.2.15]	°C	66 - 72
Fatty Acid Composition (GC of FAMEs)	Ph. Eur. [2.4.22]	%	
- · · ·	FII. LUI. [Z.4.22]	70	max. 0,1
	Ph. Eur. [2.4.22]	%	max. 0,1 max. 0,5
14:0 myristic acid 16:0 palmitic acid			,
14:0 myristic acid 16:0 palmitic acid	Ph. Eur. [2.4.22]	%	max. 0,5
14:0 myristic acid	Ph. Eur. [2.4.22] Ph. Eur. [2.4.22]	%	max. 0,5 9,0 - 16,0
14:0 myristic acid 16:0 palmitic acid 18:0 stearic acid	Ph. Eur. [2.4.22] Ph. Eur. [2.4.22] Ph. Eur. [2.4.22]	% % %	max. 0,5 9,0 - 16,0 79,0 - 89,0
14:0 myristic acid16:0 palmitic acid18:0 stearic acid18:1 oleic acid and isomers	Ph. Eur. [2.4.22] Ph. Eur. [2.4.22] Ph. Eur. [2.4.22] Ph. Eur. [2.4.22]	% % %	max. 0,5 9,0 - 16,0 79,0 - 89,0 max. 4,0
 14:0 myristic acid 16:0 palmitic acid 18:0 stearic acid 18:1 oleic acid and isomers 18:2 linoleic acid and isomers 	Ph. Eur. [2.4.22] Ph. Eur. [2.4.22] Ph. Eur. [2.4.22] Ph. Eur. [2.4.22] Ph. Eur. [2.4.22]	% % % %	max. 0,5 9,0 - 16,0 79,0 - 89,0 max. 4,0 max. 1,0

Storage:

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

Created:	PS	Checked:	RK	Released:	MD	JIN STEM CERTARCH
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