



**Canola Oil (RBD)  
Specification CSC-111**

<b><i>Property</i></b>	<b><i>Typical</i></b>	<b><i>Method</i></b>	<b><i>Analysis</i></b>
F.F.A	< 0.2	AOCS Cc 5a-40	
Iodine Value	100-115	AOCS Cd 1d-92	
Colour by Lovibond	Light Yellow	AOCS Cc 13b-45, 5 ¼ cell	
Appearance	--		
Flavour	--		
Odor	--		
Peroxide Value	< 3	AOCS Cc 8-53	
Weight per Gal @ 60°F (15°C)	7.7 lbs		
Melting Point	14°F (-10°C)		
Smoke Point	450°F (232°C)	AOCS Cc 9a-48	
Flash Point	600°F (315°C)	AOCS Standard Methods	
Fire Point	--		
Stability (AOM)	--		
Additives	--		

***Typical Fatty Acid Profile (%) AOCS Ce 1e-91***

<b><i>C16:0</i></b>	<b><i>Palmitic</i></b>	<b><i>4-5</i></b>
<b><i>C18:0</i></b>	<b><i>Stearic</i></b>	<b><i>&lt;3</i></b>
<b><i>C18:1</i></b>	<b><i>Oleic</i></b>	<b><i>60-64</i></b>
<b><i>C18:2</i></b>	<b><i>Linoleic</i></b>	<b><i>18-22</i></b>
<b><i>C18:3</i></b>	<b><i>Linolenic</i></b>	<b><i>8.5-10.5</i></b>

***Application:*** Canola Oil is used for salads, cooking, stir-frying and deep frying.