

Product Name		Grapeseed vegetable oil Vitus vinifera		
Batch/Lot number				
ANALYTICAL DETAILS		RANGE		RESULT
APPEARANCE		Clear light yellow liquid		Complies
ODOUR		Almost odourless		Complies
COLOUR (LOVIBOND 5.25" CELL)		≤ 25 Y, 2.5 R		9.0 Y, 0.8 R
RELATIVE DENSITY @ 20°C		0.910 - 0.925		0.919
REFRACTIVE INDEX @ 20°C		1.473 - 1.477		Complies
FREE FATTY ACIDS (% AS OLEIC)		≤ 1.0		0.06
IODINE VALUE (CALC)		130 - 145		132
PEROXIDE VALUE (Meq O ₂ / kg)		≤ 4.0		0.5
SAPONIFICATION VALUE		185 - 200		193
UNSATURIFIABLE MATTER		≤ 1.5		0.9
ACID VALUE		≤ 0.5		0.1
<u>Nutrition Information</u>				
Fat content		100%		
Energy value		900 kcal per 100g		
Minerals present		Nil		
Micro biological data		N/A		
FATTY ACID PROFILE (MAJOR ACIDS)	ACID NAME	C-CHAIN	RANGE	RESULT
	PALMITIC	C16:0	5 - 9	6.5
	PALMITOLEIC	C16:1	≤ 0.5	0.1
	STEARIC	C18:0	3 - 6	3.4
	OLEIC	C18:1	15 - 28	27.52
	LINOLEIC	C18:2	60 - 75	60.87
	ALPHA LINOLENIC	C18:3	≤ 1.5	0.2
	ICOSANOIC	C20:0	≤ 1.5	0.1
	ICOSENOIC	C20:1	≤ 1.0	0.6
	DOCOSANOIC	C22:0	≤ 1.0	0.5
<u>Typical Saturation Levels</u>				
Monounsaturated Fatty Acids		16		
Saturated Fatty Acids		10		
Polyunsaturated Fatty Acids		70		
Transfatty Acids		0		
<u>General</u>				
Flash point		600F		
<u>Additives</u>		None		
<u>Toxicological/Safety Information</u>				
Respiratory protection		None required		

Effect on skin	No hazard
Fire Hazard	Organic liquid of low volatility – take care
Spillage	Wipe up with clean cloth and detergent and dispose in fire proof bin
<u>Handling and Storage</u>	Stable at normal climatic temperatures, for best results store in upright containers, in cool dark ambient conditions, with closure firmly intact.