

QUALITY FA 1 – Vegetable Mixed Fatty Acid
 Origin Europe – Sustainable certified
 Chemical refining

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Physical and chemical parameters	General values	Sample analysis
Fat Content	Min. 95%	96.3%
Impurities	Max. 1%	<0.01%
Water content	Max. 2%	0.6%
FFA	Max. 60%	52%
Iodine value	Min 100 gI/100g	108 gI/100g
Unsaponifiable matter	Max. 5%	2.5%
Sulphur content		95 ppm
Phosphorus content		27 ppm
Density		0.919 g/ml @20°C

JKP2N Fatty acid profile

Method: DGF C-VI 10a:2000, mod., DGF C-VI 11a:2016, mod., PV 00624, PV 00111, GC-FID

C 4:0 (Butyric acid)	<0.1	*%
C 6:0 (Caproic acid)	<0.1	*%
C 8:0 (Octanoic acid)	<0.1	*%
C 10:0 (Capric acid)	<0.1	*%
C 10:1 (Decenic acid) + isomers	<0.1	*%
C 12:0 (Lauric acid)	<0.1	*%
C 14:0 (Myristic acid)	<0.1	*%
C 14:1 (Myristoleic acid) + isomers	<0.1	*%
C 15:0 (Pentadecanoic acid)	<0.1	*%
C 15:1 (Pentadecenoic acid) + isomers	<0.1	*%
C 16:0 (Palmitic acid)	6.7	%
C 16:1 (Palmitoleic acid) + isomers	0.2	%
C 17:0 (Margaric acid)	<0.1	*%
C 17:1 (heptadecenoic acid) + isomers	<0.1	*%
C 18:0 (Stearic acid)	3.4	%
C 18:1-n9 (oleic acid)	49.3	%
C 18:1-11 (cis-Vaccenic acid)	1.5	%
C 18:1-13 (13-oleic acid)	<0.1	*%
C 18:1 (trans) isomers	<0.1	*%
C 18:2 (Linoleic acid)	34.8	%
C 18:2 (trans/trans) isomers	<0.1	*%
C 18:2 (cis/trans) isomers	<0.1	*%
C 18:2 (trans/cis) isomers	<0.1	*%
C 18:3 (alpha-linolenic acid)	1.3	%

C 18:3 (gamma-linolenic acid)	<0.1	*%
C 18:3 (trans/cis/trans) isomers	<0.1	*%
C 18:3 (cis/cis/trans) isomers	<0.1	*%
C 18:3 (cis/cis/trans) isomers	<0.1	*%
C 18:3 (trans/cis/cis) isomers	<0.1	*%
C 18:4 (Octadecatetraenic acid)	<0.1	*%
C 20:0 (Arachidic acid)	0.5	%
C 20:1 (Eicosenoic acid) + isomers	0.3	%
C 20:2 (Eicosadienoic acid) + isomers	<0.1	*%
C 20:3 (Eicosatrienoic acid)	<0.1	*%
C 20:4 (Arachidonic acid)	<0.1	*%
C 20:5 (Eicosapentaenic acid)	<0.1	*%
C 22:0 (Behenic acid)	0.9	%
C 22:1n9 (Erucic acid)	<0.1	*%
C 22:1 (Docosenoic acid) isomers	<0.1	*%
C 22:2 (Docosadienoic acid) + isomeres	<0.1	*%
C 22:5 (Docosapentaenic acid)	<0.1	*%
C 22:6 (Docosahexaenic acid)	<0.1	*%
C 23:0 (Tricosanoic acid)	<0.1	*%
C 24:0 (Lignoceric acid)	0.4	%
C 24:1 (Tetracosenoic acid) + isomers	<0.1	*%
Saturated fatty acids (% total FA)	12.0	%
Monounsaturated fatty acids (% total FA)	51.4	%
Polyunsaturated fatty acids (% total FA)	36.4	%
Trans fatty acids (% total FA)	0.1	%
Other fatty acids (% total FA)	<0.1	*%