



*Committed to Agriculture*

## Soybean Oil Analysis

**DESCRIPTION:** All Ag Com soybean oil is produced naturally, without the use of solvents or other chemicals. The bulk soybeans are cleaned free of foreign matter and extruded under proper processing conditions. The resulting meal is then mechanically pressed. Significant amounts of naturally occurring tocopherols are retained in soybean oil produced by this process.

### TYPICAL ANALYSIS

<b>Appearance</b>	Dark Golden	<b>FFA: % as oleic</b>	0.10 - 4.0
<b>Free Fatty Acid</b>	0.1- 4.0%	<b>Anisidine Value</b>	1.06
<b>Phosphorus (ppm)</b>	200 - 1000	<b>Chlorophyll (ppm)</b>	0.56
<b>Peroxide Value (meq/kg)</b>	0.00 - 0.10	<b>Calcium (ppm)</b>	33.50
<b>Iodine Value</b>	133	<b>Magnesium (ppm)</b>	19.80
<b>Total Tocopherols (ppm)</b>	700 - 1500	<b>Iron (mg/kg)</b>	1.40
<b>Moisture and Insoluble Impurities</b>	0.30 - 0.39%	<b>Zinc (mg/kg)</b>	0.80
<b>Color- Yellow</b>	40	<b>Copper (mg/kg)</b>	0.48
<b>Color- Red</b>	3.5	<b>Nickel (mg/kg)</b>	1.08
<b>Flash Point</b>	500°F	<b>Unsaponifiable Matter (%)</b>	0.40 - 0.50
<b>Viscosity (centipoises)</b>	60.2 (@ 25°C)		

### FATTY ACID COMPOSITION

<b>C16: 0 Palmitic:</b>	10.14%	<b>C18: 0 Stearic:</b>	4.20%
<b>C18: 2 Linoleic:</b>	51.47%	<b>C18: 1 Oleic:</b>	24.31%
<b>C18: 3 Linolenic:</b>	8.31%	<b>Other:</b>	1.31%

**SHELF LIFE:** Minimum of two years at room temperature and dim light

*\*James Guinn, 2012*

*\*\* Phosphorus (P) levels vary based on P levels in raw soybean*

*++ All values are given as typical ranges and are not guaranteed*