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Caractéristiques physico-chimiques / Analytical chararacteristics	METHODES	NORMES	RESULTATS
Caractères organoleptiques / Organoleptic characteristics	Interne / Internal	Liquide, limpide/ Clear, liquid	Conforme
Gardner / Colour	Gardner	0.0 - 6.0	4.0
Densité relative à 20°C / Relative density at 20°C	PE 2.2.5	0.910 - 0.920	0.915
Indice d'acide en mg KOH/g / Acid value in mg KOH/g	PE 2.5.1	0.0 - 1.0	0.1
Teneur en eau en % / Water content in %	PE 2.5.32	0.0 - 0.1	0.0
Indice d'Iode / Iodine value	PE 2.5.4	78 - 95	80
Indice de peroxyde en méq O2/Kg / Peroxide value in méq O2/Kg	PE 2.5.5	0.0 - 10.0	0.2
Teneur en insaponifiable en % / Unsaponifiable matter in %	PE 2.5.7	0.0 - 2.0	0.9

Répartition des acides gras (%) / Fatty acid composition (in %)	METHODES	NORMES	RESULTATS
Acides gras trans / Trans fatty acids	PE 2.4.22	MAX 2	0
C14:0 (acide myristique / myristic)		0.0 - 0.3	0.1
C16:0 (acide palmitique / palmitic)		11.0 - 26.0	18.4
C16:1 (acide palmitoléique / palmitoleic)		4.0 - 17.1	7.9
C17:0 (acide margarique / heptadecanoic)		0.0 - 0.3	0.1
C18:0 (acide stéarique / stearic)		0.1 - 1.3	0.8
C18:1 (acide oléique / oleic)		42.0 - 75.0	60.0
C18:2 (acide linoléique / linoleic)		7.8 - 19.0	11.5
C18:3 (acide linolénique / linolenic)		0.5 - 2.1	0.8
C20:0 (acide arachidique / arachidic)		0.0 - 0.7	0.1
C20:1 (acide gadoléique / eicosenoic)		0.0 - 0.3	0.2
C22:0 (Acide béhenique / behenic)		0.0 - 0.5	0.0
C22:1 (acide érucique / erucic)		0.0 - 0.1	0.0
C24:0 (acide lignocérique / lignoceric)		0.0 - 0.2	0.0
C24:1 (acide nervonique / tetracosenoic)		0.0 - 0.2	0.0

La información de este documento es brindada por nuestro proveedor y refleja los controles realizados sobre una muestra representativa del lote. No exime al cliente de realizar su propio control de recepción si lo considera necesario. La empresa no se responsabiliza por el uso inapropiado de este p g] GkEj] •