PRODUCT DATA SHEET	
IBMV olein	acid oils resulting from chemical refining
	ISCC
Review nº 02	Review date: Abr-2019

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1. DESCRIPCTION

Fatty acids (oleins) of exclusively vegetable origin from the refining of edible oils.

2. USE

Intended for uses in the chemical industry, such as the manufacture of soaps, distillation for the production of primary fatty acids and the production of organic fuels.

3. CHARACTERISTICS

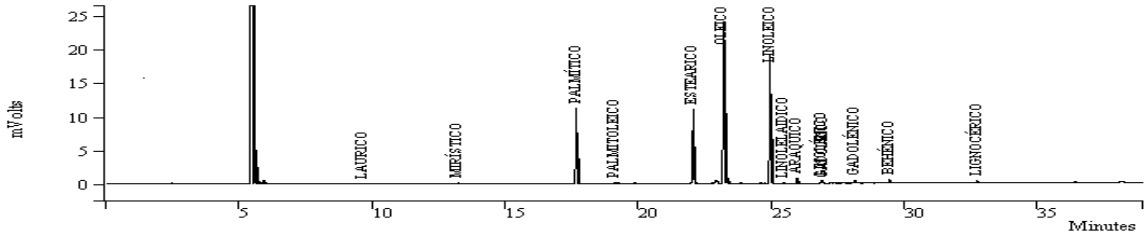
GAS-CROMATOGRAPHYA

· **capric (+ caprylic)** …..... ≈ 0.10 %
· **lauric** …..... ≈ 0.10 %
· **miristic**..... ≈ 0.30 %
· **palmitic** ..... 19 - 22 %
· **palmitoleic**..... 0.3 - 0.6 %
· **estearic**..... 18 - 22 %
· **oleic** …..... 30 - 36 %
· **linoleic** …..... 16 - 19 %

· **monoinsaturated**.. 30,30 - 36,60 %
· **poliinsaturated**..... 16,00 - 19,00 % **U/S** 1,23 - 1,26
· **saturated** ..... 37,50 - 44,50 %

· **New insaturation index (gps)** .....…0,56 - 0,63
· **Insaturated index** ……..... 0,62 - 0,75

· **Esentials** = linoleic + 0.62 linolenic I + 0.34 linolenic II + 0.46 arachidonic + 1.39 epa w3 + 1.51 dha w3 = **19.00 %**



QUALITY

· **FFA (as oleic)** .....……..... 40 - 70 %
· **Moisture (distillation)*** ..... ≈ 0.75 %
· **Impurities (etilic ether)*** …..…..... ≈ 0.75 %
· **Peroxide index** .....……...…..... < 3.50 mEq/Kg
· **Flammable solvent residue** ……..... < 1.50 ppmil
· **Saponification value** .....……..... 185 - 195
· **Number of charbons** .....……..... 14,67 - 17,54
· **Molecular weight (fatty acids)**…….. 230,98 - 276,10
· **Melting point (fatty acids)**…….. 28,17 - 33,55 ºC
· **Mineral acidity (pH)**..... 2,5 – 4,5
· **Viscosity (40º)**.....……..... 45,5 centipoises

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4. OBSERVATIONS:

- Any excess over 1.50% of the sum of humidity and impurities will be discounted. (*)
- The indicated values are approximate, but in any case they must be within the indicated range.
- The values for which a range is not indicated could suffer slight variations.
- Washed, purified and vacuum sterilized, according to R(EEC) 1774/2002.
- Absense product of animal protein, transformed or raw.

5. SHIPPING AND HANDLING:

- Our products are delivered to customers in isothermal tanks. The product is served at a temperature higher than 45ºC to facilitate unloading.
- It is convenient to make sure that the elements used for the olein racking are cleaned both before and after they are made, thus avoiding contamination with other liquids and possible blockages by solidification of the olein in the circuit.

6. STORAGE

It is advisable to store the product in tanks meeting the following characteristics:

- Without elements of copper nor alloys of this one (brass, bronze).
- It must be opaque so as not to allow the passage of light.
- The openings must be such as to prevent the passage of a continuous stream of air, which would cause accelerated rancidity.
- The storage tank should be tall, narrow and its bottom preferably conical or sloped to facilitate drainage.
- It must have a system of heating and / or isothermal insulation, especially in winter and if the deposits are outdoors.

7. EXPIRATION

- In compliance with the storage conditions described above, RIOSA estimates the product is suitable for use during a period of 180 days from the date of delivery.

8. ANNEXES:

- Product safety data sheet is attached.