



Batana Oil

INCI: Elais Olifera Fruit Oil
Product ID: OILBATANABR243

Specifications

Analytical Details

Appearance (25 °C):

Color:

Odor:

Relative Density (25 °C):

Free Fatty Acids (as Oleic):

Saponification Value:

Iodine Value:

Unsaponified Matter:

Peroxide Value:

Methods

Visual

Visual

Organoleptic

AOCS Cc 10a-25

AOCS Ca 5a-40

AOCS Cd 3-25

AOCS Cd 1-25(93)

AOCS Ca 3a-46(97)

AOCS Cd 8-53

Specifications

Dense, Medium Viscosity Liquid

Orangish Red

Natural; Characteristic

0.900-0.925

≤ 15.0 mg KOH/g

180-200 mg KOH/g

50 - 70 g I₂/100g

≤ 1.3%

≤ 10.0 meq/kg

Fatty Acid Profile

C12:0 Lauric:

5.0 - 14.0%

C14:0 Myristic:

1.5 - 5.0%

C16:0 Palmitic:

Not Specified

C18:0 Stearic:

Not Specified

C18:1 Oleic:

35.0 - 55.0%

C18:2 Linoleic:

15.0 - 40.0%

C18:3 Linolenic:

Not Specified

C20:0 Arachidic:

Max 1%

C20:1 Eicosenoic:

Not Specified

C22:0 Behenic:

1.5-3.0%

C24:0 Lignoceric:

1.0-3.0%

Shelf Life:

1 Year

Storage:

Keep tightly sealed in a cool and dry environment, avoiding direct moisture, heat, and light.

Date: 11/20/2024

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NATURAL SOURCING®

Natural Sourcing, LLC • 341 Christian Street, Oxford, CT 06478

Phone: (203) 702-2500 • Toll Free: (800) 340-0080 • Fax: (203) 702-2501 • info@naturalsourcing.com

www.naturalsourcing.com