

Canola Oil

Canola Oil is supplied in the Oils range for industrial formulation and processing enquiries.
CAS No. 120962-03-0.

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CANOLA OIL

CAS NO: 120962-03-0

PRODUCT DESCRIPTION

CANOLA OIL is a high-quality refined, bleached, and deodorized canola oil designed for food processing and related applications. It is a clear, pale-yellow viscous liquid with a bland flavor and neutral odor. The product exhibits excellent oxidative stability, low free fatty acid content, and a favorable fatty acid profile rich in oleic acid, making it suitable for a wide range of food applications.

PROPERTIES

Property	Specification	Test Method
Appearance	Clear, pale-yellow liquid	Visual
Odor	Bland, odorless	Organoleptic
Viscosity@ 30, cP	46.2	-
Oleic Acid (C18:1), %	Min. 60	AOCS Ce 1h-05 / Ce 1a-13
Linoleic Acid (C18:2), %	Min. 17	AOCS Ce 1h-05 / Ce 1a-13
Linolenic Acid (C18:3), %	Max. 11	AOCS Ce 1h-05 / Ce 1a-13
Erucic Acid (C22:1), %	Max. 2	AOCS Ce 1h-05 / Ce 1a-13
Saturated Fatty Acids, %	Max. 9	AOCS Ce 1h-05 / Ce 1a-13
Trans Fatty Acids, %	Max. 2	AOCS Ce 1h-05 / Ce 1a-13
Color (Red), Lovibond	Max. 1.5	AOCS Cc 13j-97
Color (Yellow), Lovibond	Max. 15	AOCS Cc 13j-97
Flavor, Score	Min. 8	AOCS Cg 2-83
Free Fatty Acid (as Oleic), %	Max. 0.05	AOCS Ca 5a-40
Moisture, %	Max. 0.05	AOCS Ca 2e-84
Oxidative Stability Index (110°C), %	Min. 8	AOCS Cd 12b-92
Peroxide Value, meq/kg	Max. 1	AOCS Cd 8b-90
Cold Test, Hours	Min. 24	AOCS Cc 11-53
Iodine Value	Max. 126	AOCS Cd 1c-85
Phosphorus, ppm	Max. 2	AOCS Ca 17a-18 / Ca 20-99

APPLICATIONS

- Edible oils and cooking applications
- Food processing
- Bakery products
- Frying and shortening formulations
- Sauces and dressings
- Margarine and specialty food formulations

STORAGE & SHELF LIFE

12 months from the date of manufacture when stored in the original unopened container in a cool, dry place.

PRECAUTIONARY STATEMENT

Polyrheo maintains up-to-date Safety Data Sheets (SDS) on all its products. These sheets contain pertinent information that you may need to protect your employees and customers against any known health or safety hazards associated with our products. Users should review the latest SDS to determine possible health hazards and appropriate precautions to implement prior to using this material.

NOTES

The values indicated in this document may deviate from the test method requirements by the number of significant figures shown. Results may be based on tank certification, manufacturing data, periodic testing and/or most recent product restock. This product, including the product name, shall not be used or tested in any medical application without the prior written acknowledgement of Polyrheo as to the intended use.

For additional technical, sales and order assistance: sales@polyrheo.com