

RBD Soyabean Oil

RBD Soyabean Oil is supplied in the Oils range for industrial formulation and processing enquiries. CAS No. 8001-22-7.

DOCUMENT TYPE	Technical Data Sheet (TDS)
PRODUCT CODE	OLE-CAT-117
DOCUMENT TITLE	RBD Soyabean Oil-polyrheo-TDS
VERSION	Current controlled copy
ISSUE / REVISION	Refer to source document
REGION / LANGUAGE	Global / English

CONTROLLED DOCUMENT NOTICE

This branded cover is provided for document identification and distribution. The following pages are the original controlled technical document and remain the authoritative technical content.

POLYRHEO RBD SOYBEAN OIL

CAS NO: 8001-22-7

PRODUCT DESCRIPTION & FEATURES:

RBD Soyabean Oil is (Refined, Bleached, and Deodorized) soybean oil. It is an extra processing done to the Soya bean oil extraction as follows:

1. Refining: The oil is cleaned to remove impurities and undergoes degumming to eliminate lecithin.
2. Bleaching: This process removes any pigments and residues left from refining.
3. Deodorizing: Volatile components are removed through steam distillation, resulting in a neutral-smelling oil.

APPLICATION AND USES:

RBD Soyabean Oil is versatile and used in various applications, from industrial uses like glues and adhesives to consumer products like paints and soaps.

PHYSICAL CONSTANTS:

Properties	Specifications
Appearance	Viscous clear Liquid
Color (Physical)	Reddish yellow
Fatty Acid Composition	Analysis %
Free Fatty Acid (FFA) Oleic % Max	0.05
C16:0 Palmitic**	10.56
C18:0 Stearic**	4.21
C18:1 Oleic**	20.61
C18:2 Linoleic**	54.99
C18:3 Linolenic**	7.72
Chemical Analysis	Standard
Peroxide Value (PV)	1.0 Max (if rail 1.5 max) Meq /Kg
Moisture	0.10% Max

2925 E Ontario St, Philadelphia, PA 19134, USA

Tel : + 1 215-739-1291 / Fax: + 1 215-425-3370 Email: sales@polyrheo.com

Web: www.polyrheo.com

Iodine Value	120-139 Cg/g
OSI*	>8 Hrs Min
Cold test*	5 ½ hours Min
Physical Attribute	Standard
Color - Red	1.5 Max
Color – Yellow	20 Max
Flavor	7 Min

Notes:

1. Will not be in the CofA. Verification testing is done on a regular basis.
2. Tested on an annual basis based on crop year.

Nutrition Profile:

Nutrition	Amount/100g
Calories 900	Calories 900
Total Fat (g) 100	Total Fat (g) 100
Saturated Fat (g) 15.8	Saturated Fat (g) 15.8
Polyunsaturated Fatty Acids (g) 62.7	Polyunsaturated Fatty Acids (g) 62.7
Monounsaturated Fatty Acids (g) 20.9	Monounsaturated Fatty Acids (g) 20.9
Trans Fatty Acids (g) 0.5	Trans Fatty Acids (g) 0.5
Total Dietary Fiber (g) <0.1	Total Dietary Fiber (g) <0.1
Total Carbohydrate (g) <0.10	Total Carbohydrate (g) <0.10
Total Sugars (g) <0.10	Total Sugars (g) <0.10
Added Sugars (g) 0.0	Added Sugars (g) 0.0
Cholesterol (mg) <1	Cholesterol (mg) <1
Sodium (mg) <1	Sodium (mg) <1

Potassium (mg) <1	Potassium (mg) <1
Calcium (mg) <1	Calcium (mg) <1
Iron (mg) <0.01	Iron (mg) <0.01
Protein (g) <0.01	Protein (g) <0.01
Vitamin D (mcg) <0.1	Vitamin D (mcg) <0.1

STORAGE CONDITIONS AND STORAGE LIFE:

Storage: should be done under dry and under controlled conditions-protected from light, moisture, at ambient room temperatures °C/°F (18.5-26) -(65-80), in a dry environment with a nitrogen blanket.

SHELF LIFE:

Shelf life, Storage and Transportation when it complies with the above storage condition is up to two years

Please refer to SDS (Safety Data sheet) before using the product. It is highly recommended that you provide appropriate training and make sure SDS is available at the workstation and workers are aware of all the necessary precautions to be taken before handling this product.

DELIVERY AND PACKING:

It is packed in 200-liter steel or plastic drums, IBC, or standard truck loads.