



Technical Specifications Refined Rapeseed Oil (RRO)

PRODUCT DESCRIPTION

Rapeseed oil and also canola oil, is rich in omega 3 of plant origin, that is, in alpha linolenic acid or ALA that according to scientists in France could prevent strokes by improving the arrival of blood to the brain, stimulate neurogenesis and reverse or prevent cerebral ischemia's.

Rapeseed oil shares with olive oil not only its richness in oleic acid but its high point of smoke, that is, it is one of the oils that most resists high temperatures and therefore, we can not only use it cold but also to cook for example, a sauté.

It has the advantage of being neutral in flavor and therefore, we can use it in sweet or savory dishes without any inconvenience, ensuring good quality fats for the body.

CHEMICAL AND PHYSICAL CHARACTERISTICS

Density at 20°C	0.914 - 0.920 g/ mL
Refractive index	1.465 - 1.467 n _{40 D}
Saponification value	182 - 193 mg KOH/g
Iodine value	105 - 126 g I ₂ /100 g
Moisture	≤ 0.2 % g/100 g
Free fatty acid as oleic acid	≤ 1 % m/ m
Alcalinity (soaps)	≤ mg/ kg
Peroxyde value (at plant departure)	≤ meq O ₂ /kg
Phosphorus content	≤ mg/kg

FATTY ACID PROFILE

Linolenic C18:3	5.0 - 14.0	Palmitic C16:0	2.5 - 7.0
Arachidic C20:0	0.2 - 1.2	Palmitoleic	2.5 - 7.0
Gadoleic C20:1	0.1 - 4.3	Stearic C18:0	0.8 - 3.0
Behenic C22:0	≤ 0.6	Oleic C18:1	51.0 - 70.0
Myristic C14:0	≤ 0.2	Linoleic C18:2	15.0 - 30.0
Erucic C22:1	≤ 0.2	Lignoceric C24:0	≤ 0.3