

USED COOKING OIL

TYPICAL ANALYSIS

Moisture	0.60%
Total Fatty Acids	90.00%
Free Fatty Acids	15.00%
Impurities (I)	0.25%
Unsaponifiables (U)	0.75%
Total MIU	1.60%
Viscosity	27.0 CST @ 120°F
Weight	7.44 lb/gal
Unsaturated to Saturated Ratio	3.44:1
Iodine Value	104
Titre	27.40°c
Metabolizable Energy	4,000 Kcal/lb=8,818 Kcal/kg

FATTY ACID PROFILE

C8	Caprylic Acid	--
C10	Capric Acid	--
C12	Lauric Acid	0.11%
C12:1	Lauroleic Acid	--
C13	Tridecanoic Acid	--
C14	Myristic Acid	0.64%
C14:1	Myristoleic Acid	0.11%
C15	Pentadecanoic Acid	0.08%
C16	Palmitic Acid	14.83%
C16:1	Palmitoleic Acid	0.94%
C16:2	Hexadecadienoic Acid	--
C17	Margaric Acid	--
C18	Stearic Acid	6.22%
C18:1	Oleic Acid	37.80%
C18:2	Linoleic Acid	34.75%
C18:3	Linolenic Acid	4.15%
C20	Archidic Acid	0.37%
C20:1	Eiscosenoic	--
C22	Behenic Acid	0.25%
C22:1	Erucic Acid	--
C24	Lignoceric Acid	--
C24:1	Tetracosenoic Acid	--

Analysis are updated periodically and may vary slightly from previous versions.

· Facilities registered with Food & Drug Administration (FDA)

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