



Aarna Consultancy & Trade

Email-: admin@aarnagroup.com

Contact -: +91 7758073636

www.aarnagroup.com

Deodorised Soya Distillate

Specification	
F.F.A	45% - 55% Max
UNSAFONIFIABLE MATTER	20% - 30% Max
MOISTURE	0.2% - 0.5% Max
Fat	20 % Min
Moisture	9 % Max
IDONIE VALUE	100-120 Max
SAFONIFICATION VALUE	185-200 Max
TOCOPHEROL	6-8 Max
Fatty Acid Composition	
PALMITOLIC ACID	1% – 2% Max
PALMITIC ACID	6% – 12% Max
STEARIC ACID	2% – 3% Max
OLIC ACID	20% -21% Max
LINOLEIC ACID	50% – 56% Max
LINOLENIC ACID	6% – 7% Max
ARRCHIDIC ACID	0.5% - 1% Max
TOCOPHEROL	8% -8.5% Max
PACKING	In Food Grade ISO Tank, In 185 Kgs Net MS Drums

Storage: Should be kept in cool & dry conditions below 25°C. Avoid exposure to Moisture, heat & light.

Shelf Life: 12 months from the date of manufacturing.

Packing: In Food Grade ISO Tank, In 185 kgs Net MS Drums.