

Distilled Rapeseed Fatty Acids (vegetable origin) Product Datasheet

Item number: 40-076

General Information

Chemical name:	Distilled Rapeseed Fatty Acids
INCI name:	Rapeseed Acid
CAS no.	93165-31-2
EC no.	296-916-5
Storage Recommendations:	<ul style="list-style-type: none">• Keep packing unopened and undamaged• store at room temperature in a clean and aerated place

Typical Values

Parameter	Unit	Typical	Min.	Max.	Method
Appearance at room temperature		liquid			
Colour		pale yellow			
Odour		typical			
Melting point	°C	9			
Boiling point	°C			250	
Flash point	°C		180		
Self ignition point	°C		300		
Vapour pressure					
at 70 °C	hPa			0.1	
at 100 °C	hPa			1	
Density at 20 °C	kg / m ³	895			
Solubility in water at 25 °C	g / 100 ml			0.005	
Solubility in organic solvents at 25 °C	g / 100 ml os	10			
Viscosity at 40 °C	cSt	35			
Acid Value	mg KOH / g		196	204	ISO 660
Cloud Point	°C			14	AOCS Cc 6-25
Lovibond 5 ¼", Yellow				15	BS 684 sec. 1.14
Lovibond 5 ¼", Red				2	BS 684 sec. 1.14



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Fatty Acid Composition

Parameter	Unit	Typical	Min.	Max.	Method
C16	% (m / m)			8	
C16:1	% (m / m)			2	
C18	% (m / m)			3	
C18:1	% (m / m)		56	66	
C18:2	% (m / m)		18	25	
C18:3	% (m / m)		6	10	
C20+C22	% (m / m)			5	

Packaging

- Bulk in road tankers
- IBC-Containers
- Drums

Shelf Life

When stored in sealed original packaging at temperatures of max. 30 °C product is stable for approx. 1 year.
When stored in stainless steel or aluminum tank at temperatures of 30-40 °C the product is stable for approx. 2 weeks; if kept under nitrogen blanket for approx. 6 weeks.