Fatty Acids

Fatty Acid	Majo FA	Product Grade	Approximate Fatty Acid Composition (%)										Nickel (ppm)	FFA (%)	Specifications					
			C6: Caproic Acid	C8: Caprylic Acid	C10: Capric Acid	C12: Lauric Acid	C14: Myristic Acid	C16: Palmitic Acid	C18: Stearic Acid	C18 1: Oleic Acid	C18 2: Linoleic Acid	Others			Acid Value (mg KOH/g)	Saponification Value (mg KOH/g)	Iodine Value (gI2/100g)	Titer (°C)	COLOR Lovibond (Yellow/Red)	COLOR APHA (Hazen)
Distilled Palm Oil Fatty Acid	C16-C18	Apicid DP-1644	-	-	-	4 Max		40-48	3-9	35-44	7-12	0.5 Max	-	-	204-210	205-211	46-56	42-48	3.0Y/0.5R	Max 100
Distilled PK-1618 Fatty Acid	C16-C18	Apicid PK-1618M	C14 & below = 4 Max					17-25	6-11	55 Min	7-12	2.0 Max	-	-	195-210	196-211	62 Min	38 Max	-	-

Glycerin

Test Description	Unit	Specification	Test Method
Glycerine Content	%	99.7 Min	USP
Specific Gravity 25 / 25°C	-	1.2612 Min	USP
Color APHA	Hazen	10 Max	ASTM D1209:1993
Water	%	0.3 Max	USP
Residue on Ignition	%	0.01 Max	USP
Chlorides	ppm	10 Max	USP
Sulfate	ppm	20 Max	USP
Chlorinated compounds	ppm	30 Max	USP
Fatty Acid & Esters (ml 0.5N NaOH/50g)	ml	1 Max	USP
Identification A - Infrared Spectroscopy	-	Passed	USP
Identification B - Limit of Diethylene Glycol and Etheylene Glycol, ≤0.1%	-	Passed	USP
Identification C - Chromatography	-	Passed	USP
Related compounds - Individual impurities	%	0.1 Max	USP
Related compounds - Total impurities	%	1.0 Max	USP

Soap Noodles

Test Description	Unit	Specification	Test Method
Total Fatty Matter	%	78 Min	AOCS Db 10-48
Moisture	%	13.5 Max	AOCS Da 2a-48
Free Fatty Acid (as Palmitic)	%	1.5 Max	AOCS Da 4a-48
Titer	°C	47 Max	AOCS Da 13-48
Chloride (as NaCl)	%	0.7 Max	AOCS Da 9-48
Glycerin	%	1 Max	AOCS Da 23-56
Sequestrant	-	Present	-

Test Description	Unit	Specification	Test Method
Total Fatty Matter	%	72 Min	AOCS Db 10-48
Moisture	%	20 Max	AOCS Da 2a-48
Free Alkali (as NaOH)	%	0.1 Max	AOCS Da 4a-48
Titer	°C	48 Max	AOCS Da 13-48
Chloride (as NaCl)	%	0.7 Max	AOCS Da 9-48
Glycerin	%	1 Max	AOCS Da 23-56
Sequestrant	-	Present	-