

Crude (nonrefined) Soybean Oil

TEST RESULTS

Tests	Results	Method
Sensory analysis		2300
Colour	characteristic	
Flavour	very pleasant and characteristic for raw material, without unusual flavour and without flavour typical for rancidity	
Odour	very pleasant and characteristic for raw material, without unusual flavour and without flavour typical for rancidity	
Refractive index (ND 20°C)	1,474	2366
Iodine value (g/100 g)	133	2368
Unsaponifiable matter (%)	0,54	2369
Insoluble impurities (%)	0,05	2358
Specific gravity (x°C /water 20°C)	0,924 (x=20°C)	2365
Phosphorus/phosphatides content (% total P)	0,034716	2377
Saponification value (mgKOH/g)	192	2367
Moisture and volatile matter content (%)	0,06	2304
Free fatty acid content (% oleic acid)	0,96	2360
Lovibond colour (cuvette 1")		2385*
Red unit	4,0	
Yellow unit	40,0	
Flash point	> 121°C	2387*

Fatty acid composition (%)		2364*
C 8:0	nd	
C 10:0	nd	
C 12:0	nd	
C 14:0	nd	
C 16:0	10,03	
C 16:1	nd	
C 17:0	nd	
C 18:0	4,34	
C 18:1	25,81	
C 18:2	51,75	
C 18:3	8,04	
C 20:0	nd	

C 20:1	nd	
C 22:0	nd	
C 22:1	nd	
C 24:0	nd	
Saturated fatty acids (%)	14,37	2364*
Monounsaturated fatty acids (%)	25,81	2364*
Poliunsaturated fatty acids (%)	59,82	2364*
ND - not detected in detection scope (<0,05%)		
Microbiological analysis		5001
Number of microorganisms		
Coagulase (+) staphylococci		
Sulphite-reducing clostridia		
Proteus spp.	nd in 0,01 g	
Escherichia coli	nd in 0,01 g	
Salmonella spp.		
Streptococcus faecalis		
Coliform bacteria		
Streptococcus β -haemolyticus		
Pseudomonas aeruginosa		
Lipolitic bacteria	nd in 0,001g	
Number of aerobic spore-forming bacteria		
Number of fungus		
Number of aerobic mesophilic bacteria		
Number of yeasts		
nd - not detected		