ARIYAN INTERNATIONAL INC.
Bridging Businesses Together

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STANDARD SPECIFICATION OF CRUDE PALM OIL (CPO)

Description: Crude Palm Oil (CPO) is a vegetable oil extracted from the mesocarp of oil palm fruits (***Elaeis guineensis***). The oil is reddish–orange in color due to its high carotene content and is widely used in food processing, oleochemicals, biodiesel production, and refining industries.

Origin: Indonesia or Malaysia.

Application: (1) Edible oil refining, (2) Margarine and shortening production, (3) Cooking oil, (4) Manufacturing, (5) Soap and detergent manufacturing, (6) Oleochemicals, (7) Biodiesel production, (8) Food processing industry.

Shelf Life: Typically 12 months under proper storage condition.

Available Sizes: We are offering multiple packaging options for Retail and Industrial consumers. We can ship Crude Palm Oil (CPO) in (1) Flexi Tank (Approx. 21 MT per 20ft. Container), (2) ISO Tank, (3) Bulk Vessel Shipment, (4) Steel Drums, (5) Jerry Cans (for small quantities).

Recommended Storage Conditions:

<> Store in an ambient temperature and kept at a dry place.
<> Avoid direct exposure to sunlight.
<> Product that has been opened should be used as soon as possible.

Specification of Crude Palm Oil:

PARAMETER	SPECIFICATION
Free Fatty Acid (FFA)	Max. 5.0% as Palmitic Acid
Moisture & Impurities (M&I)	Max. 0.25%
Iodine Value (Wijs)	50 – 55
Peroxide Value	Max. 10 meq/kg
Slip Melting Point	33°C – 39°C
Saponification Value	195 – 205 mg KOH/g
Insoluble Impurities	Max. 0.10%
Density at 50°C	Approx. 0.89 – 0.91 g/cm³
Refractive Index at 40°C	1.453 – 1.456
Carotene Content	500 – 700 ppm
DOBI (Deterioration of Bleachability Index)	Min. 2.2
Unsaponifiable Matter	Max. 1.2%
Flash Point	Above 250°C
Contamination	Free from foreign matter and harmful substances
Appearance	Semi–solid liquid at ambient temperature
Color	Reddish Orange
Odor & Taste	Characteristic palm oil odor, free from rancid smell
TYPICAL FATTY ACID COMPOSITION	
FATTY ACID	**PERCENTAGE %**
Palmitic Acid (C16:0)	39 – 47
Oleic Acid (C18:1)	36 – 44
Linoleic Acid (C18:2)	9 – 12
Stearic Acid (C18:0)	3.5 – 6
Myristic Acid (C14:0)	0.5 – 2
Linolenic Acid (C18:3)	Max. 0.5

SPECIFICATION