

Jatropha Oil (Seller A)	
Characteristic	Units Method
Purity	98.5%
FFA	5%Max
Admixture	0.5%
Moisture	0.8% Max
Nature	Crude
Density	0.920
Cetane	25 - 41

Jatropha Oil (Seller B)			
Fatty Acid	Cotton Seed Cooking Oil	Cotton Seed Salad Oil	*Partially Hydrogenated
Myristic (14:0)	0.8	0.8	0.9
Palmitic (16:0)	24.4	22.3	22.5
Palmitoleic (16:1)	0.4	0.4	0
Stearic (18:0)	2.2	2.0	5.5
Oleic (18:1)	17.2	16.7	50.0
**Linoleic (18:2)	55.0	57.6	20.3
**Linolenic (18:3)	0.3	0.3	0.3

Summary:				
Analytical Values for Cottonseed Oil Products				
% Saturates	27	25	29	
% Monounsaturates	18	17	50	
% Polyunsaturated	55	58	21	
	Cottonseed Cooking Oil	Cottonseed Salad Oil	Hydrogenated Cottonseed Shortening	Hydrogenated Cottonseed Oil "Flakes"
Lovibond Color (Red Max.)	2.0-6.0	2.0-4.0	2.0-2.5	2.0-2.5
Free Fatty Acid (as Oleic % Max.)	0.05	0.05	0.05	0.05
Peroxide Value (Meq/kg.)	1.0	0.5	0.5	0.5

Max.)				
Iodine Value	103-116	103-116	50-70	2-5
AOM Stability (hrs.)	15	15-25	100-200+	350+
Cloud Point (°F)	30-38	-	-	-
Melting Point (°F)	50-60	-	100-118	140
Pour Point (°F)	-	25-30	102-140	140+
Smoke Point (°F)	430	430	-	-
Cold Test (hrs.)	-	5.5-12	-	-