

Product Data Sheet

Jatropha Oil (J-OIL)

J-OIL Description

J-OIL represents the concentrated lipid fraction obtained from the kernels of Jatropha seed. Through Agroils Technologies proprietary refining technology a direct output is a transparent vegetable oil already degummed.

J-OIL Characterisation

The composition of our Jatropha oil (J-OIL), determined by gas-chromatography and mass spectrometry (GC-MS), is reported in the table below.

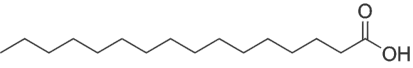
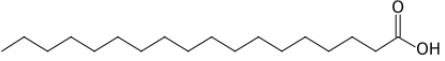
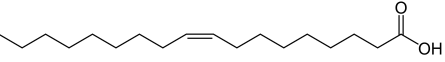
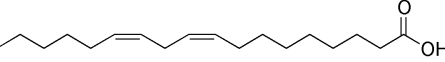
Fatty Acid	Chain	Structure	Quantity (%)
Hexadecanoic Acid (Palmitic Acid)	C16:0		14.71
Octadecanoic Acid (Stearic Acid)	C18:0		6.42
<i>cis</i> -9-Octadecenoic Acid (Oleic Acid)	C18:1		44.83
9,12-Octadecadienoic Acid (Linoleic Acid)	C18:2		32.04

Table 1: Free fatty acid content is < 5%

The inherent degumming step in Agroils' refining process results in an oil up to industrial specifications. Relevant characteristics for industrial applications are listed in the table below.

Description	Unit	Method	Value
Phosphorus Content	ppm	UNI EN 15290	< 12
Magnesium Content	ppm	UNI EN 14538	< 20
Calcium Content	ppm	UNI EN 14538	< 20
Oxidation Stability	hours	UNI EN 14112	> 6
Viscosity at 40°C	mm ² /s	UNI EN ISO 3104	< 36
Water Content	mg/kg	UNI EN 8534	< 1500
Acidity (as Oleic Acid)	g/100 g	Reg CEE 2568/1991	< 2

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