

Soybean Fatty Acid

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Crude soybean oil is hydrolyzed under pressure and temperature to convert it into fatty acid and glycerin. The obtained crude fat is then fully dehydrated and fed into a distillation tower. After separating light materials and heavy bottom substances, the final product is Grade 1 Soy Fatty Acid – a pale yellow, transparent substance that typically remains liquid at room temperature. This material is rich in linoleic acid with a smaller amount of oleic acid, used in various fields including industrial and food applications

Applications

- Lubricants
- Cosmetics
- Soaps and detergents
- Textile industry
- Industrial coatings
- Resin production
- Surfactants
- Paints

Key Features

- High C₂₆ (51.18%) and C₂₄ (28.32%) content
- Acid Value: 200-203 mg KOH/g
- Very light color (Gardner 0.5-0.7)
- Liquid at room temperature

Packaging

- 180 kg metal drums
- 1000L IBC drums
- Bulk tankers

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Parameters	Value (%)	Test Method
C ₆	0.018%	ISIRI 13126-1
C ₁₀	0.021%	ISIRI 13126-1
C ₁₁	0.016%	ISIRI 13126-1
C ₁₂	0.029%	ISIRI 13126-1
C ₁₃	0.009%	ISIRI 13126-1
C ₁₄	1.26%	ISIRI 13126-1
C ₁₅	0%	ISIRI 13126-1
C ₁₆	0.02%	ISIRI 13126-1
C ₁₇	0.01%	ISIRI 13126-1
C ₁₈	9.61%	ISIRI 13126-1
C ₁₉	0.096%	ISIRI 13126-1
C ₂₀	0.067%	ISIRI 13126-1
C ₂₁	0.02%	ISIRI 13126-1
C ₂₂	3.9%	ISIRI 13126-1
C ₂₃	0.04%	ISIRI 13126-1
C ₂₄	28.32%	ISIRI 13126-1
C ₂₅	0.22%	ISIRI 13126-1
C ₂₆	51.18%	ISIRI 13126-1
C ₂₇	0.435%	ISIRI 13126-1
C ₂₈	0.457%	ISIRI 13126-1
C ₂₉	0.708%	ISIRI 13126-1
C ₃₀	4.057%	ISIRI 13126-1
C ₃₁	0.08%	ISIRI 13126-1
C ₃₂	0.03%	ISIRI 13126-1
C ₃₃	0.02%	ISIRI 13126-1
C ₃₄	0%	ISIRI 13126-1
C ₃₅	0.028%	ISIRI 13126-1
C ₃₆	0%	ISIRI 13126-1
Saponification Value	200-204	mg KOH/g oil
Iodine Value	129-133	g I ₂ /100g
Acid Value	200-203	mg KOH/g
	0.5-0.7	FAME