

***Cottonseed Olean®***  
Oil for Frying  
**(100% Olestra)**

Specifications:

Free Fatty Acid (as oleic)	0.05% max.
Flavor (AOCS)	Bland (7 min.)
Peroxide Value	1.5 meq./kg. max
Modified AOM (peroxide at 2 hours)	100 ppm max.
Color (AOCS)	3.7 Lovibond Red, max.
Moisture	0.1% max.
Olestra Monomer-Ester Distribution	Octa, hepta and hexa esters – 97% min. Octa esters – 70% min. Hexa esters – 1% max. Penta and lower esters – 0.5% max.
Iodine Value	80-100 (typical)
Residue on Ignition	0.5% max.

<b>Nutrition Facts</b>	
Serving Size: 1 Tablespoon (14g)	
Amount Per Serving	
<b>Calories: 0</b>	Calories from from Fat 0
% Daily Value*	
<b>Total Fat 0 g</b>	0%
Saturated Fat 0 g	0%
Trans Fat 0g	
<b>Cholesterol 0mg</b>	0%
<b>Sodium 0mg</b>	0%
<b>Total Carbohydrate 0g</b>	0%
Dietary Fiber 0g	0%
Sugar 0g	
<b>Protein 0g</b>	

### Physical Properties:

Complete Melt Point	140°F
Surface Tension @ 140°F	~ 30 dynes/cm
Viscosity @ 140°F	~ 70 cp
@ 350°F	~ 7 cp
Density @ 140°F	0.92 g/cm <sup>3</sup>
Smoke Point	480 °F
Flash Point	550 °F
Heat Capacity @ 140 °F	0.482 BTU/lb. °F
@ 340 °F	0.550 BTU/lb. °F

### Storage:

Short Term Storage - The amount of time Olean should be stored in a heated/melted state should be minimized. Melted Olean should be held under nitrogen blanket (<1% O<sub>2</sub>). Melted Olean can be stored at 160°F for up to 6 weeks. If moisture is present, shelf-life will be reduced.

Long Term Storage - For maximum life, Olean should be stored under nitrogen blanket (<1% O<sub>2</sub>), at low temperatures and away from light and moisture. Olean can be stored for up to 12 months at 70°F under these conditions. No agitation is needed during long term storage (see *Melting* below to prepare Olean for use)

Melting – Olean should be melted in such a way that it does not exceed 80 °C. low pressure (50 psig) steam coils and agitation are recommended.

Each lot of Olean is loaded from an agitated well-mixed tank into shipping containers as completely melted uniform material at ~ 70 °C.

During shipment, a container of Olean will cool, and partial to full solidification would occur. To ensure uniformity, the shipping container should be fully melted under a nitrogen blanket before unloading, i.e., no solids on the container walls, on the bottom, or floating in the Olean.