

## PALMATA® FATTY ACID SPECIFICATIONS

PRODUCT CODE	PRODUCT DESCRIPTION	CHEMICAL PROPERTIES				PHYSICAL PROPERTIES			FATTY ACID COMPOSITION ( % BY GC )										PACKING	
		ACID VALUE	IODINE VALUE	SAP VALUE	Moisture (%)	TITRE (°C)	5% LOV (Max)	APHA (Max)	C6	C8	C10	C12	C14	C16	C18	C18:1	C18:2	OTHERS		
<b>DISTILLED PALM FATTY ACID</b>																				
PALMATA 0818	Distilled Coconut Fatty Acid	265 - 275	7 - 10	266 - 276	0.3 Max	23 - 26	5Y 1.0R	-	0.5 Max	5 - 10	5 - 8	46 - 52	17 - 20	7 - 11	3 Max	4 - 9	3 Max	-	D, P, S, L, I	
PALMATA 1201	Distilled Palm Kernel Fatty Acid	248 - 262	14 - 19	249 - 263	0.3 Max	20 - 28	10Y 1.0R	-	Trace	2 - 5	2 - 5	48 - 56	13 - 17	7 - 10	1 - 3	10 - 15	1 - 3	1 Max	D, P, S, L, I	
PALMATA 1202	Distilled Topped Palm Kernel Fatty Acid	244 - 259	16 - 22	245 - 260	0.3 Max	23 - 29	3Y 0.5R	-	-	-	2 Max	48 - 54	12 - 20	7 - 14	1 - 4	12 - 18	1 - 4	1 Max	D, P, S, L, I	
PALMATA 0818H	Hardened Distilled Coconut Fatty Acid	260 - 275	0.5 Max	261 - 276	0.3 Max	23 - 30	1.3Y 0.5R	-	0.5 Max	4 - 8	5 - 10	45 - 58	15 - 23	8 - 13	6 - 16	1 Max	-	-	D, P, S, L, I	
PALMATA 1218H	Distilled Topped Hardened Fatty Acid	250 - 260	0.5 Max	251 - 261	0.3 Max	28 - 33	1.3Y 0.5R	-	-	-	0.5 Max	50 - 58	18 - 25	8 - 14	7 - 15	0.5 Max	-	-	D, P, S, L, I	
PALMATA 1602	Distilled Palm Stearin Fatty Acid	207 - 212	32 - 46	208 - 213	0.3 Max	47 - 53	20Y 2.0R	-	-	-	-	1 Max	2 Max	50 - 63	4 - 8	24 - 37	4 - 8	1 Max	D, P, F, S, L, I	
PALMATA 1680	Distilled Saturated Palm Fatty Acid	212 - 220	15 Max	213 - 221	0.3 Max	55 - 61	20Y 2.0R	-	-	-	-	2 Max	3 Max	80 - 90	5 Max	4 - 12	5 Max	3 Max	B, JB, S, L	
<b>FRACTIONATED PALM FATTY ACID</b>																				
PALMATA 0899	Caprylic Acid 99% Min	383 - 390	0.5 Max	384 - 391	0.2 Max	15 - 18	5Y 0.5R	60	-	99 Min	-	-	-	-	-	-	-	-	1 Max	D, P, S, L, I
PALMATA 1099	Capric Acid 99% Min	321 - 329	0.5 Max	322 - 330	0.2 Max	30 - 32	5Y 0.5R	60	-	-	99 Min	-	-	-	-	-	-	-	1 Max	D, P, S, L, I
PALMATA 0810	Caprylic - Capric Acid Blend	352 - 365	0.5 Max	353 - 366	0.2 Max	6 Max	5Y 0.5R	80	1 Max	53 - 63	35 - 45	1 Max	-	-	-	-	-	-	1 Max	D, P, S, L, I
PALMATA 1270	Lauric Acid 70% Min	267 - 275	0.5 Max	268 - 276	0.3 Max	32 - 36	3Y 0.3R	40	-	-	1 Max	70 - 77	22 - 29	1 Max	-	-	-	-	1 Max	D, P, S, L, I
PALMATA 1299	Lauric Acid 99% Min	278 - 282	0.5 Max	279 - 283	0.4 Max	43 - 45	3Y 0.3R	40	-	-	1 Max	99 Min	1 Max	-	-	-	-	-	0.5 Max	B, JB, S, L
PALMATA 1499	Myristic Acid 99% Min	243 - 248	0.5 Max	244 - 249	0.4 Max	53 - 55	3Y 0.3R	40	-	-	-	1 Max	99 Min	1 Max	-	-	-	-	0.5 Max	B, JB, S, L
PALMATA 1698	Palmitic Acid 98%	217 - 221	0.5 Max	218 - 222	0.3 Max	59 - 63	3Y 0.3R	50	-	-	-	-	2 Max	98 Min	2 Max	-	-	-	1 Max	B, JB, S, L
PALMATA 1892	Stearic Acid 92% Min	195 - 200	1 Max	196 - 201	0.3 Max	66 - 69	3Y 0.3R	50	-	-	-	-	-	-	8 Max	92 Min	1 Max	-	2 Max	25 Kg B
<b>STEARIC ACID</b>																				
PALMATA 1801	Triple Pressed Stearic Acid	205 - 212	0.3 Max	206 - 213	0.3 Max	54 - 56	3Y 0.3R	50	-	-	-	1 Max	2 Max	54 - 62	37 - 43	0.3 Max	-	-	1 Max	B, JB, S, L
PALMATA 1843	Triple Pressed Stearic Acid	205 - 211	0.3 Max	206 - 212	0.3 Max	55 - 58	3Y 0.3R	50	-	-	-	1 Max	2 Max	49 - 58	42 - 48	0.3 Max	-	-	1 Max	B, JB, S, L
PALMATA 1852	Stearic Acid 52%	204 - 210	0.5 Max	205 - 211	0.3 Max	55 - 58	3Y 0.3R	50	-	-	-	1 Max	2 Max	41 - 50	50 - 56	0.5 Max	-	-	1 Max	B, JB, S, L
PALMATA 1865	Stearic Acid 65%	201 - 209	1 Max	202 - 210	0.3 Max	57 - 61	3Y 0.3R	50	-	-	-	1 Max	2 Max	30 - 38	62 - 68	1 Max	-	-	1.5 Max	B, JB, S, L
PALMATA 1810	Rubber Grade Stearic Acid	195 Min	3 Max	196 Min	0.3 Max	50 Min	5Y 0.5R	-	V A R I A B L E										25 Kg B	
<b>OLEIC ACID</b>																				
PALMATA 750	Oleic Acid 75% Min	195 - 205	90 - 100	196 - 206	0.3 Max	9 Max	10Y 1R	-	-	-	-	13 Max				75 Min	14 Max	1 Max	D, P, F, S, L, I	
PALMATA 780	Oleic Acid 78% Min	195 - 205	90 - 100	196 - 206	0.3 Max	9 Max	10Y 1R	-	-	-	-	12 Max				78 Min	14 Max	1 Max	D, P, F, S, L, I	

### REFINED GLYCERINE

R9 - 2026

PRODUCT CODE	PRODUCT DESCRIPTION	SPECIFIC GRAVITY (25°/25°C)	COLOR APHA	RESIDUE ON IGNITION (%)	ASSAY (%)	MOISTURE (%)	CHLORIDES (ppm)	SULPHATES (ppm)	CHLORINATED COMPOUNDS (ppm)	FATTY ACID & ESTERS (ml 0.5N NaOH / 50g)	DEG & EG (%)	ORGANIC IMPURITIES (%)		PACKING
												INDIVIDUAL IMPURITIES (%)	SUM OF ALL IMPURITIES (%)	
PALMATA 9970	Refined Glycerine 99.7% (USP Grade)	1,2613	10 Max	0.01 Max	99.7 Min	0.3 Max	10 Max	20 Max	30 Max	1 Max	0.1 Max	0.1 Max	1 Max	D, P, F, S, L, I

B - Paper Bags  
D - Steel Drums  
P - Plastic Drums  
JB - Jumbo Bags

F - Flexitank  
S - Isotank  
L - Liquid Bulk  
I - IBC tank

We offer a comprehensive range of vegetable derived fatty acids and glycerine for industrial and edible purposes. PALMATA® products can be supplied as Halal, food and Kosher grades

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