

# Soybean oil

Obtained by a first mechanical pressure process, 100% Pure Soybean Oil is a highly digestible and consistent quality source of plant origin energy. Rich in unsaturated fatty acids (omega-6 and omega-3) and naturally concentrated in tocopherol (vitamin E), it supports animal performance while promoting the conservation and stability of rations.



## Typical analysis

As received

Dry matter (%)	99.75
Fat (%)	99.28
Humidity (%)	0.25
Insolubles (%)	0.01
Unsaponifiables	0.46
Saponification number	178
Free Fatty Acids (%)	0.36
Peroxide value (mEq/kg)	10.05
Iodine Value	130
MIU (%)*	0.72
TOCOPHEROL (VITAMIN E) NATURALLY PRESENT (ppm)	1566
<b>Gross Energy - kcal/kg</b>	9350
Metabolizable Energy Poultry - kcal/kg	9050
Metabolizable Energy Swine - kcal/kg	8500
Net Energy Swine - kcal/kg	7420
Metabolizable Energy Dairy - Mcal/kg	5.80
Metabolizable Energy Horse - kcal/kg	8990
<b>Fatty Acid Profile (expressed as Percent of Total Fat)</b>	
C14 : 0 Myristic acid	0.10
C16 : 0 Palmitic acid	11.59
C16 : 1 Palmitoleic acid	0.13
C17 : 0 Margaric acid	0.11
C18 : 0 Stearic acid	3.85
C18 : 1 Oleic acid	18.90
C18 : 2 Linoleic acid	53.31
C18 : 3 Linolenic acid	8.27
C20 : 0 Arachidic acid	0.30
C20 : 1 Eicosanoic acid	0.17
C22 : 0 Behenoic acid	0.36
C23 : 0	0.06
C24 : 0 Lignoceric acid	0.15
<b>Total</b>	97.31
Ω 3	8.38
Ω 6	53.34
Ratio Ω 6/Ω 3	6.36
Σ Saturated	16.6
Σ Unsaturated	82.6
Σ Monounsaturated	20.8
Σ Polyunsaturated	61.8
U/S Ratio	4.99

## Guaranteed analysis

As received

Humidity (%) MAX	0.35
Free Fatty Acids (%) MAX	0.7
Insolubles (%) MAX	0.06
Unsaponifiables (%) MAX	0.9

\* MIU : Moisture, Insoluble Impurities, and Unsaponifiable matter

\*\* Adapted from fatty acid analyzes of soybean oil for the period 2023-2024 - ESCL Missouri (University of Missouri Agricultural Experiment Station Chemical Laboratories)

Soybean processor

Soya Excel

