Nutritional Analysis, Composition of Fatty Acids by GC

Quantitative Fatty Acid Methyl Ester (FAME) Mixtures

These mixtures can be used for quantification (AOCS Method CE 1-62) and approximate the compositions of the following types of oils:

AOCS #1: corn, poppy seed, cotton seed, soybean, walnut, FAME #4: oils of mid-range to long chain lengths (C16 - C24) safflower, sunflower, rice, bran, and sesame oil FAME #5: oils of mid-range to long chain lengths (C16 - C24) AOCS #2: linseed, perilla, hempseed, and rubberseed oil FAME #6: oils of long chain lengths (C20 - C21) AOCS #3: peanut, rapeseed, and mustard seed oil FAME #7: oils of short chain lengths (C6 - C10) AOCS #4: olive, teaseed, and neatsfoot oil FAME #8: oils of short to mid-range chain lengths (C11 - C15) AOCS #5: coconut, palm kernel, babassu, and ouri-curi oil FAME #9: oils of mid-range to long chain lengths (C16 - C20) AOCS #6: lard, beef or mutton tallow, and palm oil FAME #12: oils of mid-range to long chain lengths (C13 - C21) FAME #1: oils of mid-range chain lengths (C16 - C18) FAME #13: mustard seed oil FAME #2: oils of short to mid-range chain lengths (C6 - C14) FAME #14: cocoa butter FAME #3: oils of short to mid-range chain lengths (C8 - C16) FAME #15: peanut oil



Mix	cat. #	price	Com	positi	ion of	f each	n mixt	ure lis	ted :	as a v	veigh	ıt/we	eight 9	6 bas	sis (n	inim	um 50)mg/a	ampu	l)											
AOCS #1	35022												6.0			3.0	35.0	50.0	3.0		3.0										
AOCS #2	35023												7.0			5.0	18.0	36.0	34.0												
AOCS #3	35024										1.0		4.0			3.0	45.0	15.0	3.0		3.0						3.0	20.0		3.0	
AOCS #4	35025												11.0			3.0	80.0	6.0													
AOCS #5	35026				7.0		5.0	4	48.0		15.0		7.0			3.0	12.0	3.0													
AOCS #6	35027										2.0		30.0	3.0		14.0	41.0	7.0	3.0												
FAME #1	35010												20.0			20.0	20.0	20.0	20.0												
FAME #2	35011		20.0		20.0		20.0	:	20.0		20.0																				
FAME #3	35012				20.0		20.0		20.0		20.0		20.0																		
FAME #4	35013												20.0			20.0					20.0						20.0			20.0	
FAME #5	35014													20.0			20.0					20.0						20.0			20.0
FAME #6	35015																				20.0	20.0	20.0	20.0	20.0						
FAME #7	35016		20.0	20.0	20.0	20.0	20.0																								
FAME #8	35017							20.0	20.0	20.0	20.0	20.0																			
FAME #9	35018												20.0		20.0	20.0				20.0	20.0										
FAME #12	35021									20.0		20.0			20.0					20.0						20.0					
FAME #13	35034												3.0	1.0		2.0	20.0	15.0	10.0		1.0	10.0	2.0				1.0	30.0	2.0	1.0	2.0
FAME #14	35035										0.1		26.3	0.4	0.3	33.7	34.3	3.1	0.2		1.3	0.1					0.2				
FAME #15	35036	\$46											10.0			3.0	50.0	30.0			1.5	1.5					3.0			1.0	

Quantity discounts not available.

Composition of Fatty Acids by GC

EP 2.4.22 Composition of Fatty Acids by GC Mix 1

(6 components)

Description % by Weight Description % by Weight methyl oleate (C18:1[cis9]) methyl arachidate (C20:0) 40 20 methyl palmitate (C16:0) methyl dodecanoate (C12:0) 10 methyl myristate (C14:0) methyl stearate (C18:0) 20 100mg total

cat. # 35100 (ea.)

No data pack available.

Quantity discounts not available.

EP 2.4.22 Composition of Fatty Acids by GC Mix 2

(5 components)

NEW!

Description % by Weight Description % by Weight methyl dodecanoate (C12:0) methyl caproate (C6:0) 10 20 methyl caprylate (C8:0) 10 methyl myristate (C14:0) methyl decanoate (C10:0) 100mg total

cat. # 35101 (ea.)

No data pack available.

Quantity discounts not available.









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