

# Oleic Acid NF

**INCI Name:** Oleic Acid

**CAS Numbers:** 112-80-1

## Description:

Oleic acid is a fatty acid that occurs naturally in vegetable fats and oils. It is an odorless, colorless oil, although commercial samples may be yellowish. In chemical terms, oleic acid is classified as a monounsaturated omega-9 fatty acid. The term "oleic" means related to, or derived from, oil or olive, the oil that is predominantly composed of oleic acid.



## Technical Data:

**Molecular Formula:** C<sub>18</sub>H<sub>34</sub>O<sub>2</sub>

TEST	SPECIFICATIONS	
	MIN	MAX
Description	Clear Light Yellow Liquid with Fatty Odor	
Identification (IR)	To Meet Requirements	
Specific Gravity	0.889	0.895
Congeeing Temperature		
Oleic Acid derived from animal sources, °C	3	10
Oleic Acid derived from vegetable sources, °C	10	16
Acid Value	196	204
Iodine Value	85	95
Residue on Ignition, %		0.01
Mineral Acids	To Meet Requirements	
Neutral Fat or Mineral Oil	To Meet Requirements	

**Storage:** Keep in sealed, unopened, original containers at 60° - 80° F. Avoid conditions of high humidity and temperature.

**Shelf Life:** 180 Days from date of manufacture.

## Applications:

Oleic acid as its sodium salt is a major component of soap as an emulsifying agent. It is also used as emollient. Small amounts of oleic acid are used as an excipient in pharmaceuticals, oleic acid is used as an emulsifying or solubilizing agent in aerosol products.



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