

FATTY ACID COMPOSITION OF INARA OIL (IPTT/CRIAA SA-DC INara Oil Trial Processing Project)											
Fatty acid		Sample 1	Sample 2	Sample 3	Sample 4	Sample 5	Sample 6	Average	Range	Sample A	Sample B
Palmitic acid	C16:0	11.18%	11.15%	10.41%	10.55%	10.73%	10.67%	10.8%	+/-0.4%	10.96%	10.80%
Stearic acid	C18:0	6.62%	6.59%	6.45%	7.32%	7.35%	7.18%	6.9%	+/-0.5%	7.06%	7.15%
Oleic acid	C18:1	27.67%	27.77%	24.02%	23.07%	25.45%	24.74%	25.5%	+/-2.4%	25.29%	25.39%
Linoleic	C18:2	52.96%	52.96%	57.66%	58.39%	54.85%	55.96%	55.5%	+/-2.9%	55.27%	55.16%
<i>Other fatty acids (> C18:3) *</i>		1.57%	1.53%	1.46%	0.67%	1.62%	1.45%	1.4%	+/-0.7%	1.42%	1.50%
Total :		100.00%	100.00%	100.00%	100.00%	100.00%	100.00%	100.0%		100.00%	100.00%

* Other fatty acids including Linolenic acid (C18:03) around 0.7% (+/-0.1%)

All oil samples produced at KAP in April 2007 as part of the IPTT INara Oil Trial Processing Project commissioned to CRIAA SA-DC:

a) Oil samples No 1 to 6: cold-pressed oil extracted from seeds from 6 different bags procured in January 2007

b) Oil sample A: cold-pressed oil from seeds without water conditioning; sample B: cold-pressed oil from conditioned seeds

All oil samples analysed by Aldivia S.A. in Lyon, France:

Method of analysis: Gas Chromatography (GC) Standard Method: NF EN ISO 5508/95 & NF EN ISO 5509/00

a) Oil samples No 1 to 6: Aldivia certificates of analysis dated 20 July 2007 (Ref. batch No EC111/07 to EC116/07), analyses repeated

b) Oil samples A & B: courtesy of Aldivia, certificates of analysis dated 15 May 2007 (Ref. batch No EC109/07 to EC110/07), analyses not repeated

Table compiled by M. Mallet (CRIAA SA-DC)