



ACU Used Cooking Oil.

Product of plant origin basically constituted by glycerides of fatty acids, mainly triglycerides, whose physical-chemical characteristics have been modified when subjected to cooking of food in the domestic, industrial, commercial and service environments.

Uses and applications

This product is for technical use, raw material for the production of biodiesel, soap production, lubricants.

General information

This product may contain antioxidants; it should preferably be stored in stainless steel tanks or tanks lined with epoxy resin. The tanks must be clean, free of moisture and closed to the outside to prevent oxidation.

Sensory Characteristics

Viscous liquid, yellow in color, characteristic odor of vegetable oil.

Physicochemical characteristics

Method	Parameters	Boundaries
ISO 660	Free fatty acids (%P/P)	≤ 3.0
ISO 662	Humidity and volatile matter (%P/P)	≤ 2.0
ISO 663	Insoluble impurities (%P/P)	≤ 0.5
EN ISO 20846	Sulfur (mg/Kg)	< 50
ISO 10540	Phosphorus (mg/Kg)	< 50
ISO 3961	Iodine value (g 12/100g)	≤ 80

Presentation

In bulk transported in tank trucks, isotanks, flexitanks in containers, or holds of tankers.

Reference Legislation

ISCC-EU Certification.

SENASA Product Registration No. 2413/1