

TECHNICAL DATA SHEET - DISTILLED FATTY ACIDS
Code: NEX-AGD-001 Revision: 01 Status: Active Supplier: Nexus Oleo
OBJECTIVE To establish the technical characteristics and quality parameters of Distilled Fatty Acids.
SCOPE Applicable to all batches supplied by Nexus Oleo, regardless of origin or packaging.
USES
Product intended for industrial use in:
Oleochemical applications
Soap manufacturing
Lubricants
• Emulsions
Other compatible industrial processes
COMPOSITION A blend of distilled fatty acids obtained from refined or crude vegetable oils.
ORIGEN Vegetable origin.

ORGANOLEPTIC CHARACTERISTICS

• Odor: Neutral

• Taste: Neutral

• Appearance: Clear liquid above >45 °C; solid below this temperature

PHYSICOCHEMICAL CHARACTERISTICS

Parameter Specification

Acidity 90–98%

Color (Lovibond R) $\leq 3.0 \text{ R}$

lodine Value 45–90

Moisture + Impurities $\leq 0.3\%$

UMA - Maximum Acceptable Units

Complies with Nexus Oleo's internal requirements for:

- Acidity
- Impurities
- Color

All parameters fall within contractual specifications.

CONTAMINANTS

Meets international limits for heavy metals:

- Copper (Cu)
- Iron (Fe)
- Lead (Pb)
- Mercury (Hg)

PACKAGING

Available in:

- Metal drums 180 kg
- **IBC totes** 1,000 kg
- Bulk (upon request)

TRACEABILITY

Each unit includes:

- Batch number
- Production date
- Complete labeling
- Supplier and product information

STORAGE

- Store between **30–45** °C to ensure fluidity
- Protect from light, moisture, and oxidation
- Shelf life: 12 months under recommended conditions

TRANSPORTATION

- Units must be clean and free of foreign odors
- Transportation must be authorized for oleochemical products
- Avoid exposure to extreme temperatures

COMPANY INFORMATION

NEXUS OLEO

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