



MUSTANG LINK GROUP

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Refined Cottonseed Oil



Description

It is one of the most preferred edible oil in West India. Cottonseed Oil has been one of the prominent factors behind our success story. It has become one of the widest-consumed edible oil and integral part of millions of Gujaratis.

Benefit: Rich in Tocopherol, Contain Vitamin A&D

Specification

Particulars	Standard
Clarity	Shall be clear
Odour	Characteristic
Taste	Bland
Colour (Y + 10R in 1 inch cell)	6.0 Max for Season
Units	12 Max. for off Season
Free Fatty Acid (FFA) %	0.10 % Max.
M.I.V. %	0.10 % Max.
Iodine value	98 to 112
Saponification value	190 to 198
Refractive Index at 40 Deg. C.	1.4630 - 1.4660
Peroxide value	2.50 Max
Unsaponifiable matter	1.5 % Max
Hexane in ppm.	5.0Max.
Adulteration Test	Negative
a) Argemone Oil	Negative
b) Mineral Oil	Negative
c) Castor Oil	Negative
d) Halphens Test	Negative
Fatty Acid composition by GLC method	Shall be Pass



As per IS 548 Part-1 & 2, Conforms to FSSAI Act.



Refined Sunflower Oil



Description

'Sunpride', the sunflower oil is light in taste and reinstates all essential elements to benefit your health. Sunpride is truly versatile healthy oil.

Benefit: Zero Trans Fats, Enriched with Micro-Nutrients

Specification

Particulars	Standard
Clarity (5 hours at 0° C)	Shall be clear
Odour	Characteristic
Taste	Bland
Colour (Y + 5R in 5¼ inch cell)	10.0 Units Max.
Free Fatty Acid (FFA) %	0.10 % Max.
M.I.V. %	0.10 % Max.
Iodine value	100 to 145
Saponification value	186 to 196
Refractive Index at 40 Deg. C.	1.4640 - 1.4800
Peroxide value	2.50 Max
Unsaponifiable matter	1.5 % Max
Hexane in ppm.	5.0 Max.
Adulteration Test	Negative
a) Argemone Oil	Negative
b) Mineral Oil	Negative
c) Castor Oil	Negative
d) Halphens Test	Negative
Fatty Acid composition by GLC method	Shall be Pass



As per IS 548 Part-1 & 2, Conforms to FSSAI Act.



Refined Corn Oil



Description
With a mild taste, the superior ‘Tirupati Active Corn Oil’ offers longer shelf life. It is carefully extracted from a rich yield of corns that enables you to stay active and healthy. It is enriched with essential fatty acids and rich source of Vitamin E and polyunsaturated fatty acid that can help to regulate blood cholesterol.

Benefit: Rich in Tocopherol, Contain Vitamin E, Maintains Blood Pressure

Particulars	Standard
Clarity (5 hours at 0° C)	Shall be clear
Odour	Characteristic
Taste	Bland
Colour (Y + 5R in 1 inch cell)	6.0 Units Max.
Free Fatty Acid (FFA) %	0.10 % Max.
M.I.V. %	0.10 % Max.
Iodine value	103 to 128
Saponification value	187 to 195
Refractive Index at 40 Deg. C.	1.4650 - 1.4675
Peroxide value	2.50 Max
Unsaponifiable matter	1.5 % Max
Hexane in ppm.	5.0Max.
Adulteration Test	Negative
a) Argemone Oil	Negative
b) Mineral Oil	Negative
c) Castor Oil	Negative
d) Halphens Test	Negative
Fatty Acid composition by GLC method	Shall be Pass





Refined Soyabean Oil



Description

Refined Soyabean oil is one of the healthiest cooking mediums unknown to many. The popularity of this oil is growing in Northern India. ‘Tirupati Lite’ is an ideal combination of taste, purity and health.

Benefit: Contains, MUFA, PUFA & Vitamin E

Specification

Particulars	Standard
Clarity	Shall be clear
Odour	Characteristic
Taste	Bland
Colour (Y + 5R in 5 ¼ inch cell)	10.0 Units Max.
Free Fatty Acid (FFA) %	0.10 % Max.
M.I.V. %	0.10 % Max.
Iodine value	120 to 141
Saponification value	189 to 195
Refractive Index at 40 Deg. C.	1.4650 - 1.4710
Peroxide value	2.50 Max
Unsaponifiable matter	1.5 % Max
Hexane in ppm.	5.0Max.
Adulteration Test	Negative
a) Argemone Oil	Negative
b) Mineral Oil	Negative
c) Castor Oil	Negative
d) Halphens Test	Negative
Fatty Acid composition by GLC method	Shall be Pass

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Double Filtered Groundnut Oil



Description

Tirupati Double Filtered Groundnut Oil is extracted from selected premium quality groundnut seeds, which reflect in its mellow yellow appearance. It is pure and retains the natural taste of groundnut which enhances its taste. It is a widely accepted cooking oil in Indian Households.

Benefit: Mufa Rich, Cholesterol Free

Specification

Particulars	Standard
Clarity	Shall be clear
Odour	Characteristic
Taste	Good Nutty Flavour
Colour (Y + 5R in 1/2inch cell)	6.0 Units Max.
Free Fatty Acid (FFA) %	1.00 % Max.
M.I.V. %	0.10 % Max.
Iodine value	85 to 99
Saponification value	188 to 196
Refractive Index at 40 Deg. C.	1.4620 - 1.4640
Peroxide value	2.50 Max
Unsaponifiable matter	1.0 % Max
Hexane in ppm.	5.0 Max.
Adulteration Test	Negative
a) Argemone Oil	Negative
b) Mineral Oil	Negative
c) Castor Oil	Negative
d) Halphens Test	Negative
Fatty Acid composition by GLC method	Shall be Pass

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Refined Groundnut Oil



Description

Tirupati Refined Groundnut Oil is crystal clear in appearance and is extracted from premium quality groundnuts. It is the traditional choice for deep frying in Indian homes as it is light in nature.

Specification

Particulars	Standard
Clarity	Shall be clear
Odour	Characteristic
Taste	Bland
Colour (Y + 5R in 5¼inch cell)	10.0 Units Max.
Free Fatty Acid (FFA) %	0.10 % Max.
M.I.V. %	0.10 % Max.
Iodine value	85 to 99
Saponification value	188 to 196
Refractive Index at 40 Deg. C.	1.4620 - 1.4640
Peroxide value	2.50 Max
Unsaponifiable matter	1.0 % Max
Hexane in ppm.	5.0 Max.
Adulteration Test	Negative
a) Argemone Oil	Negative
b) Mineral Oil	Negative
c) Castor Oil	Negative
d) Halphens Test	Negative
Fatty Acid composition by GLC method	Shall be Pass



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RBD Palmolein Oil



Description

Tirupati Refined Palm oil is one of the most widely used cooking medium due to its excellent properties and more stable nature as compared to other vegetable oils.

Specification

Particulars	Standard
Clarity	Shall be clear
Odour	Characteristic
Taste	Bland
Colour (Y + 5R in 1 inch cell)	12.0 Units Max.
Free Fatty Acid (FFA) %	0.10 % Max.
M.I.V. %	0.10 % Max.
Iodine value	56 to 62
Saponification value	195 to 205
Refractive Index at 40 Deg. C.	1.4552 - 1.4610
Peroxide value	2.50 Max
Cloud Point Deg C	10.0 Max.
Unsaponifiable matter	1.2 % Max
Hexane in ppm.	5.0Max.
Adulteration Test	Negative
a) Argemone Oil	Negative
b) Mineral Oil	Negative
c) Castor Oil	Negative
d) Halphens Test	Negative
Fatty Acid composition by GLC method	Shall be Pass



As per IS 548 Part-1 & 2, Conforms to FSSAI Act.

NON EDIBLE SEGMENT

CASTER OIL

AND

DERIVATIVES



Refined Castor Oil CCO Grade



Description

N. K. Proteins Ltd. is one of the largest manufacturer and exporter of Castor oil and its derivatives in India since more than two decades.

Specification / Charateristics	Test Method	Parameters
Free Fatty Acid (mgKoH / gm) (As Ricinoleic)	Aocs 13e.92	1.0 % Max
Acid Value % (mgKoH / gm)	Aocs CaSa – 40	2.0% Max
Moisture & Volatiles %	Aocs Ca 2e - 25	0.50 % Max
Colour on Lovilond 1” Cell (Y+5R)		30.0 Units Max
5 ¼” Cell (Y+5R)	Aocs Cc 13E – 92	-
Colour Gardner Iodine Colour	-	-
Iodine Value (By Wiss, gl 2 / 100g)	Aocs cd 1.25	82 – 90
Saponification Value (mgKoH / gm)	Aocs cd 3.25	177 – 185
Unsaponifiable Matter		1.0 % Max
Hydroxyl Value mgKoH / gm	Aocs cd 13-60	160 Min.
Density at 30°C	Aocs 10C – 95	
Specific gravity 15°C	Aocs Cc-10G-25	0.952 – 0.965
Viscosity at 20°C Pas	-	-
Viscosity at 25°C Pas	-	-
Viscosity Gardner Holdt	-	-
Refractive Index at 20°C	Aocs cc 7.25	1.477 – 1.481
Peroxide Value	Aocs cd 8.53	-



Refined Castor Oil

FSG/BSS

First Special Grade / British Standard Specifications

Description

It is a castor oil bleached to British Standard Specifications (BSS). It is a yellow viscous liquid free from suspended matter and insoluble in water.

Specification / Charateristics	Test Method	Parameters
Free Fatty Acid (mgKoH / gm) (As Ricinoleic)	Aocs 13e.92	1.0 % Max
Acid Value % (mgKoH/gm)	Aocs CaSa – 40	2.0% Max
Moisture & Volatiles %	Aocs Ca 2e - 25	0.25 % Max
Colour on Lovilond 1" Cell (Y+5R)	Aocs Cc 13E – 92	2.2 Yellow, 0.3 Red Max
5 ¼" Cell (Y+5R)		20 Yellow, 2.0 Red Max
Colour Gardner		3 Max
Iodine Colour		4 Max
Iodine Value (By wiss,gl ₂ /100g)	Aocs cd 1.25	82 – 90
Saponification Value (mgKoH/gm)	Aocs cd 3.25	177 – 185
Unsaponifiable Matter	Aocs cd 13-60	1.0 % Max
Hydroxyl Value mgKoH/gm		160 Min.
Density at 30°C		0.952 – 0.965
Specific gravity 15°C	Aocs 10C – 95	
Viscosity at 20°C Pas	Aocs Cc-10G-25	9.5 - 11.0
Viscosity at 25°C Pas	-	6.0 – 9.0
Viscosity Gardner	Aocs cc 7.25	U – V
Refractive Index at 20°C		1.477 – 1.481
Peroxide Value	Aocs cd 8.53	5 Max
Optical Rotation	GC	+3.5° to +6.0°
Solubility		Complete soluble in Alcohol without turbidity
Ricinoleic Acid Content		85% Min
Insoluble Impurities	Aocs Ca 3a – 36	0.02% Max



Hydrogenated Castor Oil

HCO

Flakes/ Powder

Description

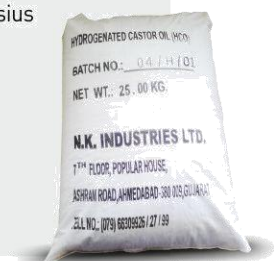
Hydrogenated Castor Oil (HCO), also called Castor Wax, is a hard, brittle, high melting solid which is tasteless and odorless. Chemically it is the triglyceride mainly of 12-Hydroxy Stearic Acid. It is insoluble in water and solubility in many organic solvents is also very limited.

HCO is available as flakes or powder which melts to a clear transparent liquid. It is a non-toxic, non-hazardous material.

HCO is used in pharmaceutical applications and manufacture of greases and lubricants. It is used in a range of cosmetics & toiletries.

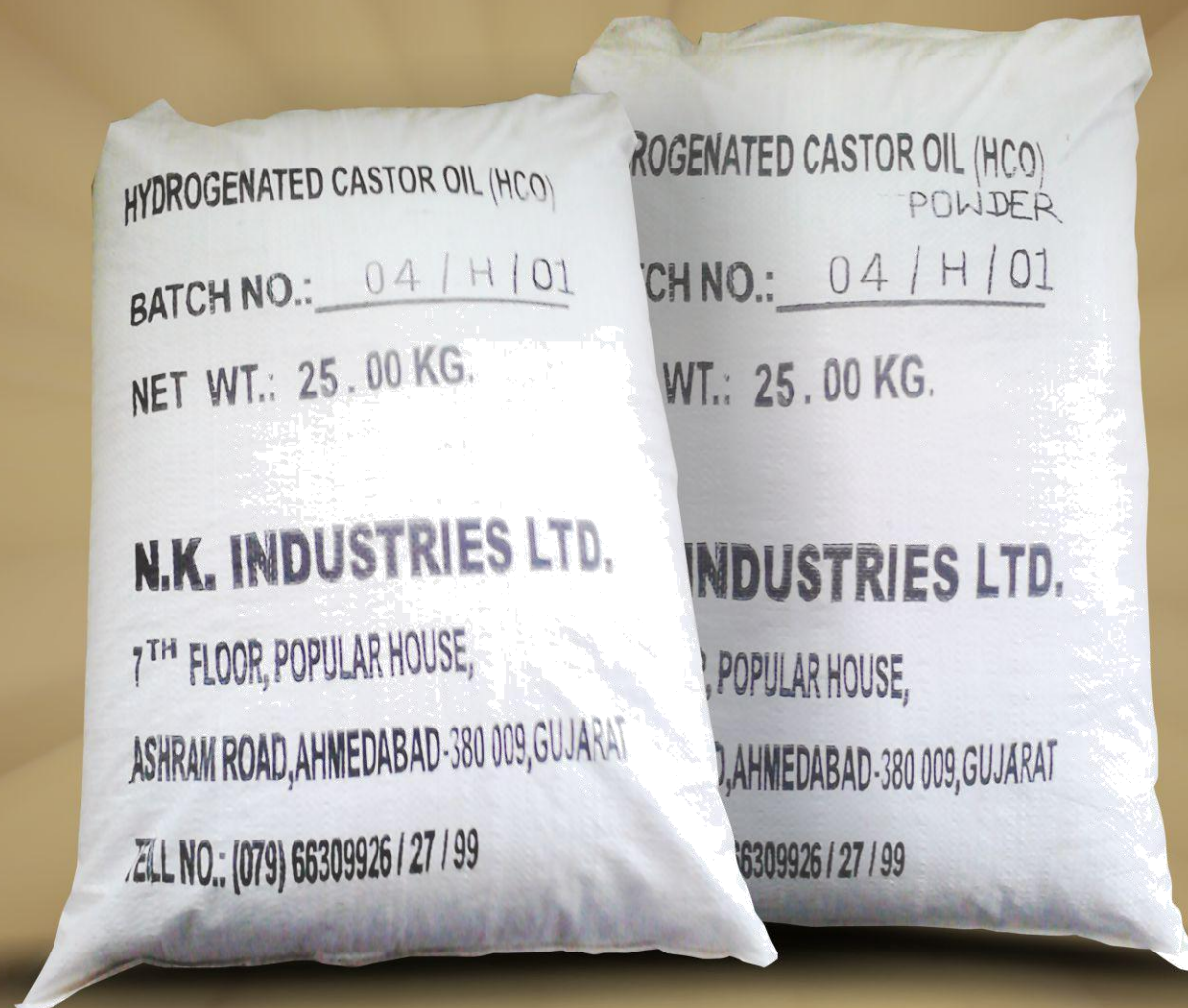
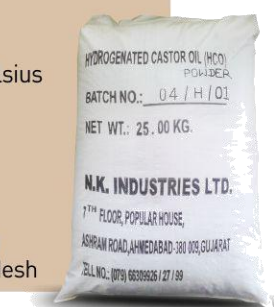
Hydrogenated Castor Oil (H.C.O) Flakes

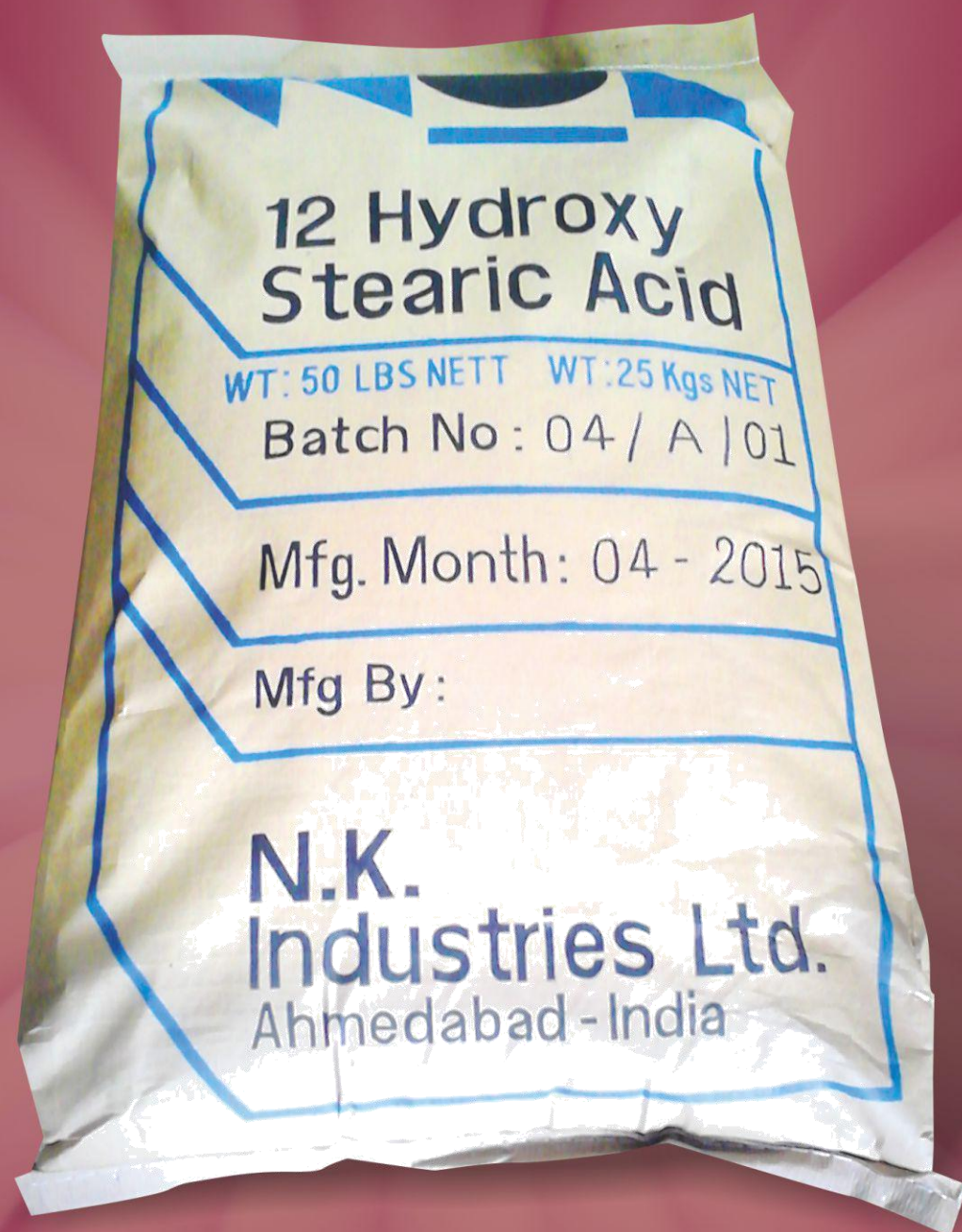
Specification / Charateristics	Test Method	Parameters
Apperance		White Flakes
Colour Gardner	AOCS Td 1a-64	1 to 2 Gardner
Colour Apha		750 Max
Colour Lovibond 5 ¼ ' Cell		20 Yellow Max, 2 Red Max
Acid Value % (mgKOH/gm)	cdc.3d.63	1 to 3
Iodine Value gl ₂ /100g	Aocs cd 1.25	3 to 4
Hydroxyl Value (mgKOH/gm)	Aocs cd 13.60	157 Min
Saponification Value	Aocs cd 3.25	178 Min
Melting Point ° C	Acos cd 1.25	84 to 88° Celsius
Unsaponifiable Matter	Aocs TK 1a.64	1.0 Max
Nickel PPM	AAS or ICP	3 - 5 PPM
12 Keto Stearic Acid	G.C.	4 Max
12 HSA %	G.C., Aocs cd 1.62	83 - 87
Particle Size	-	-
Flash Point °F		425° F Min
Metal Catalyst		20 PPM Max



Hydrogenated Castor Oil (H.C.O) Powder

Specification / Charateristics	Test Method	Parameters
Apperance		White Powder
Colour Gardner	AOCS Td 1a-64	1 to 2 Gardner
Colour Apha		
Colour Lovibond 5 ¼ ' Cell		1 to 3
Acid Value % (mgKOH/gm)	Aocs cdc.3d.63	3 to 4
Iodine Value gl ₂ /100g	Aocs cd 1.25	157 Min
Hydroxyl Value (mgKOH/gm)	Aocs cd 13.60	178 Min
Saponification Value	Aocs cd 3.25	84 to 88° Celsius
Melting Point ° C	Acos cd 1.25	1.0 Max
Unsaponifiable Matter	Aocs TK 1a.64	3 - 5 PPM
Nickel PPM	AAS or ICP	4 Max
12 Keto Stearic Acid	G.C.	83 - 87
12 HSA %	G.C., Aocs cd 1.62	98% Passing
Particle Size	-	through 16 Mesh





12-Hydroxy Stearic Acid

12-HSA

Flakes / Powder

Description

12-Hydroxy Stearic Acid is the mixed fatty acid obtained by hydrolysis of Hydrogenated Castor Oil. It is high melting, brittle, waxy solid at ambient temperatures. It should be stored away from heat to avoid deterioration.

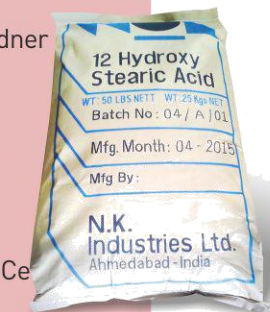
It is insoluble in water and it's solubility in many organic solvents is also limited. It is a non-toxic, non-hazardous material. It is used in the manufacturing of greases.

(12-H.S.A.) Flakes

Specification / Charateristics	Test Method	Parameters
Apperance		Off White Flakes
Colour Gardner	AOCS Td 1a-64	3 to 5 Gardner
Colour Apha		750 Max
Colour Lovibond 5 1/4 ' Cell Max		20 Yellow Max, 4 Red
Acid Value % (mgKOH/gm)	Aocs cdc.3d.63	175 – 185
Iodine Value gI2 /100g	Aocs cd 1.25	3 to 4
Hydroxyl Value (mgKOH/gm)	Aocs cd 13.60	157 Min
Saponification Value	Aocs cd 3.25	180 Min
Melting Point ° C	Acos cd 1.25	72 to 78° Celsius
Unsaponifiable Matter	Aocs TK 1a.64	1.0 Max
Nickel PPM	AAS or ICP	3 - 5 PPM
12 Keto Stearic Acid	G.C.	4 Max
12 HSA %	G.C., Aocs cd 1.62	83 – 87
Particle Size	-	-

(12-H.S.A.) Powder

Specification / Charateristics	Test Method	Parameters
Apperance		Off White to Creamish
White		
Colour Gardner	AOCS Td 1a-64	Powder
Colour Apha		1 to 2 Gardner
Colour Lovibond 5 1/4 ' Cell		
Acid Value % (mgKOH/gm)	Aocs cdc.3d.63	175 – 185
Iodine Value gI2 /100g	Aocs cd 1.25	3 to 4
Hydroxyl Value (mgKOH/gm)	Aocs cd 13.60	157 Min
Saponification Value	Aocs cd 3.25	180 Min
Melting Point ° C	Acos cd 1.25	84 to 88° Ce
Unsaponifiable Matter	Aocs TK 1a.64	1.0 Max
Nickel PPM	AAS or ICP	3 - 5 PPM
12 Keto Stearic Acid	G.C.	4 Max





De-Oiled Cake / Castor Seed Meal

DOC/ CSM

Description

Castor meal is also variously called castor meal, castor residue, castor extract & de-oiled castor cake

Castor meal - the residue obtained from castor cake by the solvent extraction process - is one of the most versatile natural manures. It is truly organic manure which enhances the fertility of the soil without causing any damage or decay. It is enriched with the three big elements vital and conducive to the proper growth of crops - Nitrogen, Phosphorus and Potassium. It also has traces of nutrients like Manganese, Zinc and Copper, thus making it a balanced fertilizer. Moreover, it helps to neutralize the detrimental effects of chemical fertilizers. Apart from their contribution to Nutrients, they have a number of benefits in agriculture, which none of the synthetic fertilizers or pesticides can offer. They bring in the wonderful molecules that nature has designed to help the plants flourish naturally. They provide slow and steady nourishment, stimulation, protection from soil nematodes and insects; improve yields, and quality of product like taste, flavor, amino acid composition etc.

The pressed cake obtained after the expression of castor bean. The solvent extracted cake, although rich in protein cannot be used as cattle fodder because of its toxicity. However, it can be used as a fertilizer.

Specification / Characteristics	Test Method	Parameters
OIL		0.5% TO 1.0%
BULK DENSITY		0.55 % TO 0.60 %
GROSS CALORIFIC VALUE		4000-4200
NITROGEN		4.5 % TO 5.0 %
PHOSPHOROUS		2.0 %
POTASH		1.0 %
MOISTURE		9 TO 12 %

