

Table for Emu Oil Trade Rules 102 and 103

Rule 102 - Grade, Quality, Settlements Of Crude Emu Oil For Further Processing and Referee Chemists

A. Crude Emu Oil for Further Processing

Analytical Requirement	Maximum	Minimum	Method
Unsaponifiable Matter	1.5%		Ca 6a-40
Color Lovibond	4.0 red		Cc13b-45
Moisture and Volatile Matter	0.5%		Ca 2d-25

Rule 103 - Definitions of Grades and Quality of Emu Oil Used for Specific Purposes

A. Crude Emu Oil - Grade C

Analytical Requirement	Maximum	Minimum	Method
Unsaponifiable Matter	1.5%		Ca 6a-40
Free fatty Acids, as oleic	0.75%		Ca 5a-40
Moisture and Volatile Matter	0.5%		Ca 2d-25

Note: Deviations allowed for Free Fatty Acids (see Trade Rule 103 section 3)

B. Once Refined Emu Oil - Grade B

Analytical Requirement	Maximum	Minimum	Method
Unsaponifiable Matter	1.5%		Ca 6a-40
Free fatty Acids, as oleic	0.10%		Ca 5a-40
Moisture and Volatile Matter	0.10%		Ca 2d-25
Color Lovibond	1.5 red suggested		Cc13b-45
Fatty Acid Profile - Myristic C14:0	0.5%	0%	
Fatty Acid Profile - Palmitic C16:0	25%	17.5%	

Fatty Acid Profile - Palmitoleic C16:1	5.5%	2.5%	
Fatty Acid Profile - Linolenic C18:3	2%	0%	

Note: Deviations allowed for Moisture, Volatile Matter and Free Fatty Acids (see Trade Rule 103 section 3)

C. Fully Refined Emu Oil - Grade A

Analytical Requirement	Maximum	Minimum	Method
Unsaponifiable Matter	1.5%		Ca 6a-40
Free fatty Acids, as oleic	0.10%		Ca 5a-40
Moisture and Volatile Matter	0.05%		Ca 2d-25
Color Lovibond	8y/.8r suggested		Cc13b-45
Peroxide Value Meg/Kg	2.0 meg/kg		Cd 8-53
Stability - OSI		6 hours	Cd 12b-92
Fatty Acid Profile - Myristic C14:0	0.5%	0%	
Fatty Acid Profile - Palmitic C16:0	25%	17.5%	
Fatty Acid Profile - Palmitoleic C16:1	5.5%	2.5%	
Fatty Acid Profile - Linolenic C18:3	2%	0%	

Note: No Deviations allowed.

Rule 103 -

Revision Note: 12/12/01 changed Fully Refined FFA to 0.10%.

Revision Note: 01/25/12 changed Crude Emu Oil to Crude Emu Oil - Grade C. Changed Once Refined Emu Oil to Once Refined Emu Oil - Grade B. Changed Fully Refined Emu Oil to Fully Refined Emu Oil - Grade A. Added Fatty Acid Profile under Analytical Requirements for Fully Refined Emu Oil - Grade A and for Once Refined Emu Oil - Grade B.

Revision Note: 05/18/12 changed Once Refined & Fully Refined Fatty Acid Profile - Palmitoleic C16:1 maximum to 5.5%.

Revision Note: 02/23/17 changed Once Refined & Fully Refined Fatty Acid Profile - Palmitic C16:0 minimum to 17.5%.

