

27.14 Fatty Acid Composition of Groundnut Oil

Fatty acid	Range	Average
Saturated Fatty Acids*		
Myristic(14:0)	0.01-0.23	0.09
Palmitic(16:0)	9-24.9	12.6
Stearic(18:0)	0-5.6	1.7
Arachidic(20:0)	2-10.2	4.2
Behenic(22:0)	0.7-3.9	2.1
Lignoceric(24:0)	0-2.8	0.3
Unsaturated Fatty Acids*		
Palmoleic(18:1)	0.6-3.3	1.4
Oleic(18:1)	38.7-56.2	47
Linoleic(18:2)	16.2-38.4	29.9
Eicosenoic(20:1)	0.74-2.27	3

* The first number indicates the number of carbon atoms in the fatty acid. The subsequent number after colon indicates the number of double bonds in the chain.

Source: Rao, P. U. and Rao, P. S. 1981. Chemical composition of fatty acid profile of high yielding varieties of oilseeds. *Ind. J. Agric. Sci.*, 51:703-707. Cobb and Johnson(1973)