



Edition: BP 2025 (Ph. Eur. 11.6 update)

Refined Rapeseed Oil



[General Notices](#)

(Ph. Eur. monograph 1369)

Ph Eur

DEFINITION

Fatty oil obtained from the seeds of *Brassica napus* L. and *Brassica campestris* L. by mechanical expression or by extraction. It is then refined. A suitable antioxidant may be added.

CHARACTERS

Appearance

Clear, light yellow liquid.

Solubility

Practically insoluble in water and in ethanol (96 per cent), miscible with light petroleum (bp: 40-60 °C).

[Relative density](#)

About 0.917.

[Refractive index](#)

About 1.473.

IDENTIFICATION

Identification of fatty oils by thin-layer chromatography ([2.3.2](#)).

Results The chromatogram obtained is similar to the corresponding chromatogram shown in Figure 2.3.2.-1.

TESTS

[Acid value](#) ([2.5.1](#))

Maximum 0.5, determined on 10.0 g.

Peroxide value ([2.5.5, Method A](#))

Maximum 10.0.

Unsaponifiable matter ([2.5.7](#))

Maximum 1.5 per cent, determined on 5.0 g.

Alkaline impurities ([2.4.19](#))

It complies with the test.

Composition of fatty acids ([2.4.22, Method A](#))

Use the mixture of calibrating substances in Table 2.4.22.-3.

Composition of the fatty-acid fraction of the oil:

- *palmitic acid*: 2.5 per cent to 6.0 per cent,
- *stearic acid*: maximum 3.0 per cent,
- *oleic acid*: 50.0 per cent to 67.0 per cent,
- *linoleic acid*: 16.0 per cent to 30.0 per cent,
- *linolenic acid*: 6.0 per cent to 14.0 per cent,
- *eicosenoic acid*: maximum 5.0 per cent,
- *erucic acid*: maximum 2.0 per cent.

Water ([2.5.32](#))

Maximum 0.1 per cent, determined on 1.00 g.

STORAGE

In an airtight, well-filled container, protected from light.

LABELLING

The label states whether the oil is obtained by mechanical expression or by extraction.

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