

# INSTITUTE OF SHORTENING AND EDIBLE OILS, INC.

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## TYPICAL SMOKE, FLASH & FIRE POINTS Commercially Available Edible Fats and Oils\*

OIL TYPE	Smoke Point		Flash Point		Fire Point	
	(C°)	(F°)	(C°)	(F°)	(C°)	(F°)
Palm Olein (IV-57)	230	446	324	615	352	666
Palm Hard Fraction (IV-35)	230	446	326	619	352	666
Palm	254	489	324	615	354	669
Coconut Oil	196	385	295	563	330	626
Canola	236	457	326	619	350	662
Hi Oleic Canola Oil	240	464	340	644	360	680
Corn Oil	235	455	325	617	354	670
Soya Oil	240	464	330	626	360	680
Low Linolenic Soya	237	458	331	628	362	684
Hydrogenated Soya Oil (IV 70)	230	446	330	626	360	680
Cottonseed Oil	232	450	319	606	360	680
Peanut Oil	230	446	334	633	360	680
Mid Oleic Sunflower Oil	211	412	319	607	359	678
HI Oleic Sunflower	244	471	319	606	360	680
Lard	240	464	330	626	360	680
Tallow	230	446	330	626	360	680
Rice Bran Oil	229	444	324	615	368	695
Rice Bran (High Oryzanol)	222	432	316	601	361	682

*“The values in this table represent typical smoke, flash and fire points for commercially available edible fats and oils. The values are based on a single test for each fat and oil source, thus they do not represent a statistically valid mean or indicate the range of values attributable to each of the source oils. Smoke, flash and fire points may vary within a source oil due to such factors as processing techniques and/or seasonal variations. In addition, there can be analyst subjectivity when using this test procedure (i.e. AOCS Cc 9a-48 method, Cleveland Open Cup). Therefore, to the extent practicable, ISEO recommends that individual companies conduct independent testing that accounts for such variability within source fats and oils unique to their business practices. Further, to the extent any company chooses to rely upon the accompanying data, ISEO strongly urges the employment of a prudent margin of safety below the ISEO test-based smoke, flash, and fire points.”*

\*Commercial samples were tested after deodorization and had a free fatty acid content of 0.05% or less.