U.S. PHARMACOPEIA

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Hydrogenated Castor Oil

» Hydrogenated Castor Oil is refined, bleached, hydrogenated, and deodorized Castor Oil, consisting mainly of the triglyceride of hydroxystearic acid.

Packaging and storage— Preserve in tight containers, and avoid exposure to excessive heat.

Melting range, Class II (741): between 85° and 88°.

Heavy metals, Method II (231): 0.001%.

Free fatty acids (401) — Weigh accurately 20 g into a conical flask, melt on a steam bath, add 75 mL of hot alcohol that previously has been neutralized with 0.1 N sodium hydroxide to phenolphthalein TS, swirl, and add 1 mL of phenolphthalein TS. Titrate with 0.1 N sodium hydroxide VS, swirling vigorously, until the solution remains faintly pink after being shaken for 60 seconds: not more than 11.0 mL of 0.1 N sodium hydroxide is required.

Hydroxyl value— The hydroxyl value is between 154 and 162, determined as directed in the test for Hydroxyl value under Castor Oil.

lodine value $\langle 401 \rangle$: not more than 5.

Saponification value \(\langle 401 \): between 176 and 182.

Residual solvents $\langle 467 \rangle$: meets the requirements.

(Official January 1, 2007)

Auxiliary Information -- Staff Liaison: Maged H. Sharaf, Ph.D., Senior Scientist

Expert Committee: (DSB05) Dietary Supplements - Botanicals

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