

ODOD LLC Wholesale food products for Indian cuisine · odod.us

Groundnut Oil / Peanut Oil

Specification sheet · typical values · issued 2026-10-10

ODOD LLC offers premium Peanut Oil in bulk for Indian restaurants, catering services, and food distributors across the USA. Sourced from high-quality peanuts, this light, slightly nutty oil is perfect for frying, sautéing, curries, rice dishes, and snacks. Available in 10 lb, 25 lb, and 50 lb pack

Product code	ODOD-0639
Category	Edible Oils & Ghee
MOQ	500 kg (packed goods); 1 x 20ft FCL or 20 MT flexitank for bulk liquid shipments
Packing options	1 L, 2 L and 5 L PET bottles in cartons; 15 kg / 15 L tinplate tins; 20 L HDPE jerrycans; 190 kg mild steel or 200 L HDPE drums; 1000 L IBC totes; 20 - 24 MT food-grade flexitank in 20ft container. Private label, shrink-wrapped pallets and export cartons available. Consolidated LCL packing on request.
Shelf life	12 months from date of packing in original sealed packing, stored below 25 C away from light
HS code	15089010
Availability	available
Color	Light golden yellow; Lovibond 5.25 in cell, max 2.0 Red / 20 Yellow (refined)
Grade	Refined, bleached and deodorised (RBD) edible grade; filtered/expeller-pressed grade available on request
Purity	100% groundnut oil, no blending with other vegetable oils
Storage	Store in a cool, dry, shaded area below 25 C, away from direct sunlight and strong odours
Moisture	Moisture and volatile matter max 0.10%
Additives	Nil, or antioxidant/vitamin A fortification as per destination regulation
Aflatoxin	Total aflatoxin max 10 ppb; B1 max 2 ppb (EU-compliant option available)
Trans fat	max 1.0%
Appearance	Clear, bright liquid free from sediment and foreign matter at 25 C
Odor taste	Neutral to mildly nutty, free from rancid or foreign odour
Flash point	min 250 C
Smoke point	approx. 225 - 230 C (refined)
Heavy metals	Lead max 0.1 ppm, Arsenic max 0.1 ppm
Iodine value	84 - 100 (Wijs)
Microbiology	Not applicable to refined oil; packed under GMP and HACCP controls
Soap content	max 50 ppm
Peroxide value	max 5.0 meq O2/kg at packing, max 10.0 meq O2/kg on shelf

Free fatty acid	max 0.10% as oleic acid (refined); max 0.50% (filtered grade)
Refractive index	1.460 - 1.465 at 40 C
Relative density	0.909 - 0.917 at 30/30 C
Fatty acid profile	Oleic 40 - 60%, Linoleic 20 - 38%, Palmitic 8 - 14%, Stearic 2 - 5%
Pesticide residues	Within Codex / destination market MRLs
Insoluble impurities	max 0.05%
Saponification value	187 - 196 mg KOH/g
Unsaponifiable matter	max 1.0%

Values are typical for the grade and vary by lot and season; contractual specifications, tolerances and test methods are stated in the quotation. Country of origin is stated on the quotation and shipping documents. Certifications: US FDA, ISO, Halal, HACCP, GMP; certificates supplied with each quotation. Request a quotation at <https://odod.us/products/edible-oils-ghee/groundnut-oil-peanut-oil> or hello@odod.us.