



Fatty Acid Profile

Typical Fatty Acid Composition of D12079B

	D12079B
Ingredient	
Butter, Anhydrous	200
Corn Oil	10
Total	
C2, Acetic	0.0
C4, Butyric	6.4
C6, Caproic	3.8
C8, Caprylic	2.2
C10, Capric	5.0
C12, Lauric	5.6
C14, Myristic	20.0
C14:1, Myristoleic	3.0
C16, Palmitic	53.5
C16:1, Palmitoleic	4.6
C18, Stearic	24.4
C18:1, Oleic	52.7
C18:2, Linoleic	10.6
C18:3, Linolenic	2.9
C18:4	0.0
C20, Arachidic	1.9
C20:1,	0.0
C20:4, Arachidonic	0.0
C20:5,	0.0
C22, Behenic	0.0
C22:1, Erucic	0.0
C22:4, Clupanodonic	0.0
C22:5	0.0
C22:6,	0.0
C24, Lignoceric	0.0
Total	196.6
Saturated (g)	122.8
Monounsaturated (g)	60.3
Polyunsaturated (g)	13.6
Saturated (%)	62.4
Monounsaturated (%)	30.7
Polyunsaturated (%)	6.9
Omega-6 Fatty Acid (gm)	10.61
Omega-3 Fatty Acid (gm)	2.9
Omega6:Omega 3 ratio	3.6