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Hydrogenated Vegetable Oil

DEFINITION

Change to read:

Hydrogenated Vegetable Oil is a mixture of triglycerides of fatty acids. ▲The melting range, iodine value, and saponification value differ,▲ (ERR 1-May-2018) depending on Type, as described in the table below.

	Type I	Type II
Melting Range or Temperature (741), Procedures, Procedure for Class II	57°–85°	20°–50°
▲▲ (Official 1-Jan-2018)	▲▲ (Official 1-Jan-2018)	▲▲ (Official 1-Jan-2018)
Fats and Fixed Oils (401), Procedures, Iodine Value, Method II	0–5	55–80
Fats and Fixed Oils (401), Procedures, Saponification Value	175–200	175–200

▲If the botanical source is identified as palm or soybean and the type as Type I, compliance with Hydrogenated Palm Oil NF or Hydrogenated Soybean Oil NF is required.▲ (2S (NF36))

IDENTIFICATION

Add the following:

▲• A. It meets the requirements for [Fats and Fixed Oils \(401\), Procedures, Iodine Value](#).▲ (2S (NF36))

Add the following:

▲• B. It meets the requirements for [Melting Range or Temperature \(741\)](#).▲ (2S (NF36))

SPECIFIC TESTS

- [Loss on Drying \(731\)](#)
Analysis: Dry a sample at 105° for 4 h.
Acceptance criteria: NMT 0.1%
- [Fats and Fixed Oils \(401\), Procedures, Acid Value](#)
Sample: 20 g in a conical flask
Analysis: Melt the *Sample* on a steam bath, add 100 mL of hot alcohol previously neutralized with 0.1 N sodium hydroxide to phenolphthalein TS, swirl, and add 1 mL of phenolphthalein TS. Titrate with 0.10 N sodium hydroxide until the solution remains faintly pink after being shaken for 15 s.
Acceptance criteria: NMT 4.0
- [Fats and Fixed Oils \(401\), Procedures, Unsaponifiable Matter](#): NMT 0.8%

ADDITIONAL REQUIREMENTS

• **PACKAGING AND STORAGE:** Preserve in tight containers, in a cool place.

Change to read:

- **LABELING:** ▲ Label it to indicate the botanical source of vegetable oil. ▲ (2S (NF36)) Label it to state whether it is Type I or Type II.

Auxiliary Information - Please [check for your question in the FAQs](#) before contacting USP.

Topic/Question	Contact	Expert Committee
HYDROGENATED VEGETABLE OIL	Documentary Standards Support	CE2020 Complex Excipients
REFERENCE STANDARD SUPPORT	RS Technical Services RSTECH@usp.org	CE2020 Complex Excipients

Chromatographic Database Information: [Chromatographic Database](#)

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