



# Fatty Acid Profile

## Typical Fatty Acid Composition of D12489B and D12266B (g/4596 kcal)

	D12489B	D12266B
Ingredient		
Butter, Anhydrous	14.7	44.2
Corn Oil	39.3	118
Total	54	162.2
C2, Acetic	0.0	0.0
C4, Butyric	0.5	1.4
C6, Caproic	0.3	0.8
C8, Caprylic	0.2	0.5
C10, Capric	0.4	1.1
C12, Lauric	0.4	1.2
C14, Myristic	1.5	4.4
C14:1, Myristoleic	0.2	0.7
C16, Palmitic	8.1	24.4
C16:1, Palmitoleic	0.3	1.0
C18, Stearic	2.5	7.6
C18:1, Oleic	13.5	40.5
C18:2, Linoleic	24.0	71.9
C18:3, Linolenic	0.8	2.3
C18:4	0.0	0.0
C20, Arachidic	0.1	0.4
C20:1,	0.0	0.0
C20:4, Arachidonic	0.0	0.0
C20:5,	0.0	0.0
C22, Behenic	0.0	0.0
C22:1, Erucic	0.0	0.0
C22:4, Clupanodonic	0.0	0.0
C22:5	0.0	0.0
C22:6,	0.0	0.0
C24, Lignoceric	0.0	0.0
Total	52.7	158.3
Saturated (g)	14.0	42.0
Monounsaturated (g)	14.0	42.2
Polyunsaturated (g)	24.7	74.2
Saturated (%)	26.5	26.5
Monounsaturated (%)	26.6	26.6
Polyunsaturated (%)	46.9	46.9

Typical Fatty Acid Values as Provided by Ingredient Manufacturers.

Research Diets, Inc. 2004

D12266B FA data