



DIO Series Fatty Acid Profile

Research Diets, Inc.
12/2011

Typical Composition of Fats Used by Research Diets, Inc.

	D12450B	D12451	D12492
Ingredient (gm)			
Lard	20	177.5	245
Soybean Oil	25	25	25
Total	45	202.5	270
C2, Acetic	0	0	0
C4, Butyric	0	0	0
C6, Caproic	0	0	0
C8, Caprylic	0	0	0
C10, Capric	0.0	0.1	0.1
C12, Lauric	0.0	0.2	0.2
C14, Myristic	0.2	2.0	2.8
C14:1, Myristoleic	0	0	0
C15	0.0	0.1	0.2
C16, Palmitic	6.5	36.9	49.9
C16:1, Palmitoleic	0.3	2.4	3.4
C16:2	0	0	0
C16:3	0	0	0
C16:4	0	0	0
C17	0.1	0.7	0.9
C17:1	0	0	0
C18, Stearic	3.1	19.8	26.9
C18:1, Oleic	12.6	64.4	86.6
C18:2, Linoleic	18.3	56.7	73.1
C18:3, Linolenic	2.2	4.3	5.2
C18:4, Stearidonic	0	0	0
C20, Arachidic	0.0	0.3	0.4
C20:1,	0.1	1.1	1.5
C20:2	0.2	1.4	2.0
C20:3	0.0	0.2	0.3
C20:4, Arachidonic	0.1	0.5	0.7
C20:5, Eicosapentaenoic	0	0	0
C21:5	0	0	0
C22, Behenic	0	0	0
C22:1, Erucic	0	0	0
C22:4, Clupanodonic	0	0	0
C22:5, Docosapentaenoic	0.0	0.2	0.2
C22:6, Docosahexaenoic	0	0	0
C24, Lignoceric	0	0	0
C24:1	0	0	0
Total (g)	43.7	191.3	254.5
Saturated (g)	9.9	60.0	81.5
Monounsaturated (g)	13.0	68.0	91.5
Polyunsaturated (g)	20.7	63.3	81.5
Saturated (%)	22.7	31.4	32.0
Monounsaturated (%)	29.9	35.5	35.9
Polyunsaturated (%)	47.4	33.1	32.0

Fatty Acid Profile was calculated based on assays of fats and oils performed in the 4th quarter of 2011.