

What is Palmitic Acid?

Palms Resources Pte Ltd

STEP
01

Chemical Structure:

Palmitic Acid has a long carbon chain (16 carbons) and is a common fatty acid in fats and oils.

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02

Natural Sources:

Found in palm oil, dairy products, meat, and cocoa butter.

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03

Industrial Uses:

Widely used in the production of soaps, cosmetics, and pharmaceuticals.

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04

Health Considerations:

Palmitic Acid can influence cholesterol levels; balancing intake is key for heart health.

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05

Benefits:

Provides energy and is a key component in cell membrane structure.

Find out more at:

WWW.PALMSRESOURCES.COM

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Palmitic acid is a key saturated fatty acid found in various animal and plant fats. Here's why it's important:

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Product Spotlight:

Palmitic Acid 80% C1680-FAC by Palms Resources Pte Ltd is a high-quality option for industrial applications.

Learn more about Palmitic Acid and its applications at [Palms Resources Pte Ltd](#).