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We have the density table at the bottom of this web page that shows us the densities values in kg/m³, so we will use the following formula (see why below):mass = d × v × vcmfcf, where mcf is the conversion factor to convert from pound to kilogram (table near the end of this page) and vcf is the conversion factor to convert from US gallon to cubic meters.So, plugging these values in the formula above, we get:mass = 1395 × 1 × 0.0037854110453592mass = 5.286056453592mass = 11.6418 pounds (answer)There are things to convert from volume to mass. This is one of them. Well, by definition of density we just need to use the formula:mass = density × volume Example: How much does 2 cubic meters of gasoline weigh in kilograms if the gasoline density is 750 kg/m³? Plugging the values in the formula, we get:mass = density × volume = 750 kg/m³ × 2 = 1500 kg Very simple isn't it? Yes, it is as simple as that. But this works fine from a chart for example, but for the density and mass that we use the formula. For example, mass in kg and volume in liters. If we have, for example, mass in pounds and volume in gallons, we should do something to correct our result. To transform the mass from pounds to kilograms we should multiply the mass in pounds by 0.45359237, we will call it 0.45359237 the mass conversion factor. mcf Mathematically we write: mass in kilograms = mass in pounds × mcf ormkg = mlb × mcf (1) To transform the volume from gallons to cubic meters we should multiply the volume in cubic meters by 0.003785411784. We will call it 0.003785411784 the volume conversion factor. vcf Mathematically we write: volume in cubic meters = volume in gallons × vcf orvm³ = vgal × vcf (2) Now, dividing the equation (1) by the equation (2), we get mkgvml = mlb × mcfvgal ÷ vcf, or mkgvml = mlbvgal × vcmfcf, but mkgvml is, by definition, the density (d) in kg/m³, so d = mlbvgal × mcfvcmfcf using the formula above we get mlb = d × vgal × vcmfcf Finally, we can generalize this formula any units of mass and volume, since we know how to find the values for mcf and vcf (Check the factor tables below). m = d × v × vcmfcf That is exactly the formula that we use in this calculator. You can see how this formula works reading the example above or/and choosing another one at the bottom of this page. US gallons of soybean oil to pounds ChartUS gallons of soybean oil to pounds1 US gallon of soybean oil = 1.16 pounds1/5 US gallon of soybean oil = 2.33 pounds0.3 US gallon of soybean oil = 3.49 pounds0.4 US gallon of soybean oil = 4.66 pounds1/2 US gallon of soybean oil = 5.82 pounds0.6 US gallon of soybean oil = 6.99 pounds0.7 US gallon of soybean oil = 8.15 pounds0.8 US gallon of soybean oil = 9.31 pounds0.9 US gallon of soybean oil = 10.5 pounds1 US gallon of soybean oil = 11.6 poundsUS gallons of soybean oil to pounds1 US gallon of soybean oil = 11.6 pounds1.1 US gallon of soybean oil = 12.8 pounds1 1/5 US gallon of soybean oil = 14 pounds1.3 US gallon of soybean oil = 15.1 pounds1.4 US gallon of soybean oil = 16.3 pounds1 1/2 US gallon of soybean oil = 17.5 pounds1.6 US gallon of soybean oil = 18.6 pounds1.7 US gallon of soybean oil = 19.8 pounds1.8 US gallon of soybean oil = 21 pounds1.9 US gallon of soybean oil = 22.2 poundsNote: some values may be rounded. These tables contain the conversion factors we frequently used vcf and mcf. Volume Unit Factor to convert to m³ (vcf) milliliter0.000001 UK fluid ounce0.000284130625 US fluid ounce0.0002957352956 UK gallon0.00454609 US gallon0.003785411784 Mass Unit Factor to convert to kg (mcf) milligram0.000001 gram0.001 tonne1000 pound0.45359237 ounce0.02834952312 References: 1 US gallon of soybean oil is equivalent 11.6 (~ 11 3/4) pounds, 11.6 pounds of soybean meal equals 1 US gallon. While every effort is made to ensure the accuracy of the information provided on this website, neither this website nor its authors are responsible for any errors or omissions. Therefore, the contents of this site are not suitable for any use involving risk to health, finances or property. The table outlines the vegetable oil yields from common energy crops used in biodiesel production, emphasizing data relevant for farmers. An acre of soybeans, with an average yield of 44 bushels, can produce 66 gallons of biodiesel, while canola yields 69 gallons per acre, sunflowers provide 84 gallons, and palm oil exceeds 600 gallons. One ton of soybeans generates 47. 33 gallons of soybean oil, with 60 pounds of soybeans yielding about 11 pounds of crude oil, translating into 5, 700 gallons of biodiesel if the farmer cultivates 100 acres, producing about 57 gallons per acre.Extracting oil via expeller pressing typically yields around 10 to 12% oil, hence requiring about 7-9 kg of soybeans to produce one liter of oil. Soybean oil, weighing 7. 6776 pounds per gallon or 0. 92 kilograms per liter, necessitates 41 pounds of soybeans to generate a single gallon of soydiesel. This extraction method yields approximately 1. 5 gallons of oil per bushel of soybeans, which weighs 60 pounds. In 2009, U. S. farmers achieved a high yield of 44 bushels per acre, replicable in current biodiesel generation standards as one bushel translates to about 1. 5 gallons of biodiesel. Notably, for biodiesel production, approximately 98 tons of organic material is required for each gallon of oil, according to older California Energy data sources.Technology advancements have streamlined the yield process, indicating that one bushel of soybeans produces around 10. 7 pounds of oil. The primary method of producing biodiesel involves a reaction of vegetable oils or animal fats with methanol or ethanol, using sodium hydroxide as a catalyst. Alongside soybean oil, canola oil and animal fats from meat processing also serve as significant biodiesel feedstocks. About 60 bushels of soybeans yields around 11 pounds (5 kg) of oil. The cost of raw soybean seeds is roughly Rs. 38 per kg, making the cost of producing soybean oil economically vital. A common inquiry is how many soybeans are required for a gallon of oil; it takes around 41 pounds of soybeans to produce one gallon of soydiesel. In 2022, China led in soybean oil production, reaching approximately 17 million metric tons, followed by the U. S. and Brazil.Extraction efficiency can lead to an output of 70-170 kg of oil per hour, translating to 1680-4080 kg per day in established plants. For every ton of soybeans, about 4. 5 tons of soybean oil meal, with a protein content of around 44%, are produced, making soybean oil a significant vegetable oil used globally. (Image Source: Pixabay.com) How Much Oil From 1 Kg? 1 kg of oil translates to approximately 1. 1 liters. The PITBEA oil press, which is the original and unique design, extracts significantly more oil from seeds or nuts compared to electric or imitation hand presses. Imitation presses often fail to extract oil properly, leaving substantial amounts unprocessed. For conversions between weight and volume, a substance density figure is required; common oil density approximations are available.For example, extracting almond oil from 1 kg of almonds yields about 200-350 ml, influenced by almond variety and extraction methods. Using the oil conversion tool can help convert oil weight in kilograms to volume in liters, utilizing density figures to find missing measurements. Sunflower seeds yield between 290-490 grams of sunflower oil per kilogram, varying by seed type and
extraction method. Groundnut seeds typically yield 35-50% oil, translating to roughly 350-500 ml from 1 kg.On average, coconut yields between 250-350 grams of oil, depending on the variety and processing method. Cold-pressed mustard seeds provide about 250-350 ml per kg while solvent extraction can increase this to 400-450 ml. A kg of sunflower seeds can yield approximately 715 ml of oil under optimal conditions. The density of oils varies, with water density at 1 kg/liter; for instance, oil densities range from 780 kg/liter for petroleum to 946 kg/liter for heavy fuel oil. Ultimately, oil yields from production can reach 408-450 grams based on quality, and rice bran oil extraction varies from 14-25% oil content. (Image Source: Pixabay.com) What Is The Ratio Of Soybeans To Oil?Soybean oil typically yields about 18-20% oil content, with soybeans containing 15. 5-22. 7% oil and 30-45% protein. As a significant plant oil source, major soybean-producing countries include the USA, Brazil, Argentina, and China. The soybean processing method involves crushing to produce soybean meal and oil. The "crush spread" reflects the value difference between soybeans and its by-products, maintaining an average of 65% of the value in soybean meal and the rest in oil as of early 2021.Each 60-pound bushel of soybeans generally yields around 11 pounds of oil, 48 pounds of protein meal, and some waste. The oil yield can vary significantly based on soybean quality, extraction methods, and plant efficiency. Typically, a plant can extract 11-19 kg of oil per ton of soybeans, and using pretreatment and pressing may yield about 130 grams of oil from 1 kg of soybeans while solvent extraction might provide more. Historically, roughly two-thirds of the soybean crush value came from meal, but this ratio is becoming more balanced with oil gaining importance.Read also: How To Replace Eggs With Chia Seeds?One bushel of soybeans equates to about 10. 7 pounds of crude oil and a substantial amount of protein-rich meal. Current trading ratios highlight relative values for soy products, with the rising consumption of vegetable oils like soybean contributing to market dynamics. The essential fatty acid ratio of linoleic acid (LA) to alpha-linolenic acid (ALA) in soybeans is approximately 8-to-1. (Image Source: Pixabay.com) How Much Soybean Oil Is In A Bushel?A bushel of soybeans weighs 60 pounds (27. 22 kg) and, upon processing, yields roughly 11 pounds of crude soybean oil and about 48 pounds of protein-rich soybean meal. This oil extraction is often measured using Gas Chromatography (GC) with a flame ionization detector (FID). Each soybean plant produces around 60 to 80 pods, contributing to the overall yield. For context, comparable commodities such as wheat also have precise measurements, with a standard bushel containing 60 pounds and 13. 5% moisture resulting in approximately 51. 9 pounds of dry matter.Soybeans contain about 20% of their weight in oil, primarily extracted via solvents. A typical bushel extracts 11 pounds (5 kg) of oil and can also produce around 38 pounds of soy flour and 20 pounds of soy protein concentrate. Notably, this yield can vary depending on factors such as the soybean variety and moisture content.Furthermore, soybean meal, a byproduct of oil extraction, consists of approximately 48 pounds per bushel, with an estimated 1 pound of processing waste. Pricing for soybean oil is generally determined per bushel, further illustrating the economic importance of accurate measurable yields in agricultural commodities. In summary, a bushel of soybeans is a vital agricultural product, offering significant returns in oil and meal, making it essential for pricing and processing in the grain trade. (Image Source: Pixabay.com) What Crop Produces The Most Oil Per Acre?The table presented outlines the vegetable oil yields of various energy crops used in biodiesel production, emphasizing oil yield per hectare. The average global oil yields are in tonnes per hectare, illustrating that while total crop yield is significant, only a portion is converted to vegetable oil. Among the crops listed, oil palm stands out as the most productive, yielding approximately 3. 3 metric tons (or about 40 kilograms per tree annually) per hectare, far exceeding other crops like soybeans, which yield 0. 4 metric tons per hectare. Biofuel evaluation relies on two crucial metrics: fuel yield per acre and net energy yield after accounting for production and refining energy use. Oil seeds contribute to two-thirds of total fat oil production, with oil palm commanding a 33% share. Beyond prominent oil crops like palm, soybeans, rapeseed, and sunflower, numerous other plants, including jatropha and coconut, are viable sources.The oil yield from rapeseed particularly stands out in certain valleys, offering significantly higher outputs than other crops such as safflower and linseed. Overall, oil palm remains the leading oil-producing crop, demonstrating the highest efficiency in oil extraction for biodiesel purposes within agricultural practices. (Image Source: Pixabay.com) Is Soybean Oil A Feedstock For Biodiesel?Soybean oil is a key feedstock for biodiesel production in the United States, comprising about 50% of inputs from 2014 to 2021 and accounting for 57% of domestic feedstock production in 2021. The primary method of producing biodiesel involves a reaction of vegetable oils or animal fats with methanol or ethanol, using sodium hydroxide as a catalyst. Alongside soybean oil, canola oil and animal fats from meat processing also serve as significant biodiesel feedstocks. Other countries utilize different oils: canola oil in Canada, coconut and palm oil in Indonesia and Malaysia, while Brazil relies heavily on soybean oil. As states aim to reduce carbon emissions and adhere to low carbon fuel standards, the demand for biodiesel—an immediate solution—increases, subsequently raising the need for soybean oil.Refined soybean oil, while crucial, is a high-cost feedstock due to the involvement of crop production, oil extraction, and the refining process necessary to meet market quality standards. Increased demand for biodiesel not only drives utilization of soybean oil but also boosts the availability of soybean meal for animal feed, leading to decreased feed costs. Since early 2023, competition from imported feedstocks has surged, which may impact soybean's role in biofuels.Nonetheless, soybean oil remains the dominant feedstock in U. S. biodiesel production, contributing significantly to both biodiesel and renewable diesel outputs. Ultimately, soybean oil's critical role underscores its importance in the biofuel industry within the U. S. and Brazil, which collectively produce about 30% of the world's biodiesel. Vistive Good High Oleic Soybean OilSarah Vacek, Soybean Quality Traits Product Manager at Monsanto, reveals new and exciting uses for Vistive Good High Oleic ... Foods' Eye' Soybean oil is absolutely keto-friendly.Soybean oil has no total carbohydrates, and as a result also is not carb. This makes soybean oil extremely well-suited to people on a keto diet.Marcronutrient breakdown of soybean oilConsider the following additional keto-friendly alternatives:Canola oilCanola oil is also keto-friendly. It contains no carbohydrates, and as a result the amount of net carbs is also zero, equivalent to soybean oil.Corn oilCorn oil is another good option for a keto diet. It has zero carbohydrates, so also the amount of net carbs is zero, which is the same as the amount in soybean oil.Olive oilOlive oil is another good alternative for a keto diet. It has no carbohydrates, and as a result also the amount of net carbs is zero, equal to soybean oil.Sunflower oilSunflower oil is also keto-friendly. It has zero carbohydrates, and as a result also the amount of net carbs is zero, equal to soybean oil.Soybean oil is a high-cost feedstock due to the involvement of crop production, oil extraction, and the refining process necessary to meet market quality standards. Increased demand for biodiesel not only drives utilization of soybean oil but also boosts the availability of soybean meal for animal feed, leading to decreased feed costs. Since early 2023, competition from imported feedstocks has surged, which may impact soybean's role in biofuels.Nonetheless, soybean oil remains the dominant feedstock in U. S. biodiesel production, contributing significantly to both biodiesel and renewable diesel outputs. Ultimately, soybean oil's critical role underscores its importance in the biofuel industry within the U. S. and Brazil, which collectively produce about 30% of the world's biodiesel. | #Vegetable Oil# To produce soybean oil, the soybeans are cracked, adjusted for moisture content, heated to between 60 and 88 °C (140-190 °F)... Share – copy and redistribute the material in any medium or format for any purpose, even commercially. Adapt – remix, transform, and build upon the material for any purpose, even commercially. The licensor cannot revoke these freedoms as long as you follow the license terms. Attribution — You must give appropriate credit, provide a link to the license, and indicate if changes were made. You may do so in any reasonable manner, but not in any way that suggests the licensor endorses you or your use. ShareAlike — If you remix, transform, or build upon the material, you must distribute your contributions under the same license as the original. No additional restrictions — You may not apply legal terms or technological measures that legally restrict others from doing anything the license permits. You do not have to comply with the license for elements of the material in the public domain or where your use is permitted by an applicable exception or limitation. No warranties are given. The license may not give you all of the permissions necessary for your intended use. For example, other rights such as publicity, privacy, or moral rights may limit how you use the
material. Want to give your brand videos a cinematic edge? Join our visual experts and special guests for an info-packed hour of insights to elevate your next video project. Tune in on June 24 at 11am ET-Register NowEnjoy sharper detail, more accurate color, lifelike lighting, believable backgrounds, and more with our new model update. Your generated images will be more polished than ever. See What's NewExplore how consumers want to see climate stories told today, and what that means for your visuals.Download Our Latest VisualGSPS Report Table 1 Oil Viscosity (cS) Viscosity (pounds per gallon) Soybean 35 7.6 Soy ester 5 7.7 Sunflower 37.6 Sunflower ester 5 7.3 What is the price of soybean oil? Soy Oil Price Live Last Price Change High 58.21 -0.81 60.31 58.28-0.60 62.58 58.14 -0.50 59.82 How much does 5 gallons of soybean oil weigh? Wholesale Packaging Conversions 1 Gallon = 7.61 Pounds 3 Liters = 6 Pounds 1 Gallon = 3.45 Kilograms 3 Liters = 2.74 Kilograms 35 Lbs = 17.41 Liters 35 Gallons = 38 Pounds 35 Lbs = 4.59 Gallons 5 Gallons = 18.9 Liters 35 Lbs = 58.7 Ounces 5 Gallons = 17.26 Kilograms What is the weight of soybean oil? Chemical & Physical Properties Density 0.917 g/mL at 25 °C(II) Molecular Weight 238.19786 Flash Point >230 °F Appearance of Characters Oil | Colorless to Yellow Index of Refraction n20/D 1.4743(lit) What is the density of soybean oil? 0.917 g/mL 0.917 g/mL at 25 °C (lit.) Why is soybean oil so expensive? As with soybean oil futures, the extraordinarily high cash soybean oil basis has been fueled mostly by the rapid expansion of the renewable diesel sector. Demand for soybean oil from the now combined biofuel sector was forecast at about 9.5 billion lbs in 2020-21 and the crop production, oil extraction, and the refining process necessary to meet market quality standards. Increased demand for biodiesel not only drives utilization of soybean oil but also boosts the availability of soybean meal for animal feed, leading to decreased feed costs. Since early 2023, competition from imported feedstocks has surged, which may process 1kg soybean oil. The amount of soybean oil you can get is different, based on different processing method. Using soybean pretreatment and pressing method, you will get about 130g soybean oil. If you use solvent extraction method to extract soybean oil, you will get about 190g soybean oil. What is the viscosity of soybean oil? 3.2. Absolute Viscosities of Different Vegetable Oils Oil Temperature (°C) Absolute Viscosity (Pa-s) Sesame 38 0.0411 (35°C) 50 Which oil has the highest density? In general the relative density of most oils, both mineral and vegetable, is between 0.840 and 0.960...Density of some vegetable oils: Type of Oil Relative Density Sunflower oil 0.918 - 0.923 Soybean oil 0.919 - 0.925 Peanut Oil 0.912 - 0.920 Olive Oil 0.913 - 0.916 How much does an ounce of soybean oil weigh? About soybean oil, soybean oil weight(s) 0.92 gram per (cubic centimeter) or 0.53 ounce per (cubic inch) at 24.44°C or 76°F. Volume and weight, weight to volume and cost conversions for Soybean oil with temperature in the range of 10°C (50°F) to 140°C (284°F) What units are used to measure soy a bean oil? The soy a bean oil online web tool makes smooth unit to unit conversions. From any new specific weight scales versus liquid measures. From weight in pounds (lb), ounces (oz), kilograms (kg - kilo), dekagrams (dkg - dag - deca - deka), pints (pt) into an equivalent amount size. What is the burning point of soy a bean oil? Smoke (burning) point of soy a bean oil starts at 450°F - 232 degrees Celsius. The soy a bean oil online web tool makes smooth unit to unit conversions. What is soy a oil used for? Soybean oil is used, or sold, purely either as a vegetable cooking oil in liquid form, or the ends up on shelves in a variety of food products, such as margarine, in oil so is also used in other industries for instance in making ink for printing cartridges or in paints and coatings. What Is Soybean Oil?Benefits/Uses Side EffectsSubstitutes Flip over the package of a few of your favorite foods, and there's a good chance you'll spot soybean oil on the list of ingredients. Not only is it often used in processed foods, but it's also used as a cooking oil in kitchens around the globe. In fact, between 2019-2020, nearly 57 million metric tons of soy oil were produced worldwide, which is up nearly 10 percent from 2015. However, the potential health benefits of soy oil have often called into question. So is soybean oil healthy or is soybean oil bad for you? Here's what you need to know about this controversial cooking oil. What Is Soybean Oil? Soybean oil is a type of vegetable oil that is derived from the seeds of the soybean plant. In addition to being one of the most commonly consumed cooking oils, it's also often used in many salad dressings and condiments as well. The soybean oil composition is made up mostly of unsaturated fat, with about 81 percent of its fat content coming from poly- and monounsaturated fatty acids. Because it also contains about 14 grams of fat per tablespoon, many people also use soybean oil on the ketogenic diet to help ramp up their fat intake. But while soybean oil can be included in moderation as part of a well-rounded diet, hydrogenated oils should be avoided whenever possible. These are fats that have undergone a process called hydrogenation, which helps extend the shelf-life and cut back on costs for manufacturers. However, it also results in the formation of trans fatty acids, which are harmful fats that have been tied to a higher risk of heart disease, cancer, diabetes and more.Ad Related: Is Corn Oil Healthy? Potential Benefits vs. Risks (Plus Healthy Substitutes) Benefits/Uses 1. Good Source of Vitamin K One of the biggest soybean oil benefits is its content of vitamin K, an important micronutrient that is involved in several aspects of health. In particular, vitamin K is well-known for its ability to maintain healthy blood clotting, which can help stop excess bleeding in response to injury. Vitamin K is also closely involved in bone health and regulating calcium stores in the bone. In fact, according to a study published in American Journal of Clinical Nutrition, lower intakes of vitamin K were associated with decreased bone mineral density in women. Plus, other studies have even found that supplementing with vitamin K could be linked to a reduced risk of bone fractures as well. 2. Promotes Heart Health The soybean oil nutrition profile is comprised mostly of polyunsaturated fats, which are a heart-healthy type of fat found in a variety of foods such as fish, nuts and seeds. Several studies have found that swapping out high fat in your diet for polyunsaturated fats could help enhance heart health. For instance, one study in PLOS Medicine showed that trading saturated fats for polyunsaturated fats in the diet significantly reduced the risk of heart disease. Other studies show that replacing saturated fats with polyunsaturated fats could also lower levels of bad LDL cholesterol, which is a major risk factor for heart disease. Soybean oil also contains omega-3 fatty acids, which can help reduce inflammation and promote heart health as well. 3. Has a High Smoke Point Many people prefer using soybean oil for cooking because of its high smoke point, meaning that it can withstand high temperatures without breaking down and oxidizing. In fact, the soybean oil smoke point is around 450 degrees Fahrenheit, which is significantly higher than other oils like unrefined olive, canola or flaxseed oil. Not only can its high smoke point help optimize the flavor foods during high-heat cooking methods like baking, roasting and frying, but it can also protect against the formation of free radicals, which are harmful compounds that can contribute to chronic disease. 4. Keeps Skin Healthy Some companies have started using soybean oil on skin care products, thanks to its ability to moisturize and soothe the skin. Interestingly enough, one small study out of Berlin showed that applying soybean oil to the skin was effective at promoting moisture retention. Other research has found that applying it typically could protect the skin against redness and inflammation caused by UVB radiation. 5. Helps Nourish Hair Promoting hair health is another one of the most popular soybean oil uses. In addition to helping the hair retain moisture, it can also help smooth the cuticles of the hair to keep it looking shiny. Some also use soybean oil for hair to increase the effectiveness of other products, such as hair masks and treatments. For a simple DIY deep conditioner, try heating a few tablespoons of soybean oil and mixing it with a few drops of essential oils. 6. Supports Digestion While soybean oil is a healthy fat, it's important to note that it's not a good source of fiber. However, many people who consume a diet high in soybean oil also tend to consume a diet high in fiber, which can help support a healthy digestive system. 7. Contains Antioxidants Many people who consume a diet high in soybean oil also tend to consume a diet high in antioxidants, which can help protect the body from oxidative stress and reduce the risk of chronic disease. 8. Supports Heart Health While soybean oil is a healthy fat, it's important to note that it's not a good source of fiber. 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should multiply the mass in pounds by 0.45359237. We will call 0.45359237 the mass conversion factor - mcf. Mathematically we write: volume in cubic meters = volume in gallons × vcf orv³ = vgal × vcf (2) Now, dividing the equation (1) by the equation (2), we get mkgv³ = mlb × mcfvgal × vcf, or mkgv³ = mlbvgal × mcfvcf, but mkgv³ is, by definition, the density (d) in kg/m³, so d = mlbvgal × mcfvcf. Rearranging the formula above we get mlb = d × vgal × vcfmcf. Finally, we can generalize this formula any units of mass and volume, since we know how to find the values for mcf and vcf (Check the factor tables below), m = d × v × vcfmcf. That is exactly the formula that we use in this calculator. You can see how this formula works reading the example above or/and choosing another one at the bottom of this page. US gallons of soya bean oil to pounds ChartUS gallons of soya bean oil to pounds0.1 US gallon of soya bean oil = 1.16 pound1/5 US gallon of soya bean oil = 2.33 pounds0.3 US gallon of soya bean oil = 3.49 pounds0.4 US gallon of soya bean oil = 4.66 pounds1/2 US gallon of soya bean oil = 5.82 pounds0.6 US gallon of soya bean oil = 6.99 pounds0.7 US gallon of soya bean oil = 8.15 pounds0.8 US gallon of soya bean oil = 9.31 pounds0.9 US gallon of soya bean oil = 10.5 pounds1 US gallon of soya bean oil = 11.6 poundsUS gallons of soya bean oil to pounds1 US gallon of soya bean oil = 11.6 pounds1.1 US gallon of soya bean oil = 12.8 pounds1 1/5 US gallon of soya bean oil = 14 pounds1.3 US gallon of soya bean oil = 15.1 pounds1.4 US gallon of soya bean oil = 16.3 pounds1 1/2 US gallon of soya bean oil = 17.5 pounds1.6 US gallon of soya bean oil = 18.6 pounds1.7 US gallon of soya bean oil = 19.8 pounds1.8 US gallon of soya bean oil = 21 pounds1.9 US gallon of soya bean oil = 22.1 poundsNote: some values may be rounded. These tables contain the most frequently used vcf and mcf. Volume UnitFactor to convert to m³ (vcf) milliliter0.000001 UK fluid ounce0.0000284130625 US fluid ounce0.00002957352956 UK gallon0.00454609 US gallon0.003785411784 Mass UnitFactor to convert to kg (mcf) milligram0.000001 gram0.001 tonne1000 pound0.45359237 ounce0.02834952313 References: 1 US gallon of soya bean oil is equivalent 11.6 (~ 11 3/4) pounds. 11.6 pounds of soya bean oil equals 1 US gallon. While every effort is made to ensure the accuracy of the information provided on this website, neither this website nor its authors are responsible for any errors or omissions. Therefore, the contents of this site are not suitable for any use involving risk to health, finances or property. Soya bean oil - Gallons to Kg Calculator | Soya bean oil - Gallons to Kg Chart 1 US gallon of soya bean oil equals 5.28 kilograms Volume to Weight Converter - Chemistry To convert a quantity of a substance or material expressed as a volume to mass we simply use the formula:mass = density × volume We want to calculate the mass in kilograms from a volume in US gallons. We have the density table at the bottom of this web page that shows us the densities values in kg/m³, so we will use the following formula (see why below):mass = d × v × vcfmcf, where vcf is the conversion factor to convert from US gallon to cubic meters (table near the end of this page) and mcf equals 1 because the mass is already in kilograms.So, plugging these values in the formula above, we get:mass = 1395 × 1 × 0.0037854117841mass = 1395 × 0.003785411784, ormass = 5.28065 kilograms (answer)There are other ways to convert from volume to mass. This is one of them. Well, by definition of density we just need to use the formula: mass = density × volume Example: How much does 2 cubic meters of gasoline weigh in kilograms if the gasoline density is 750 kg/m³? Plugging the values in the formula, we get mass = density × volume = 750 × 2 = 1500 Kg Very simple isn't it? Yes, it is as simple as that. But this works fine when the density value we have (from a chart for example) is defined using the same unit of volume and mass that we will use in the formula. For example, mass in kg and volume in liters. If we have, for example, mass in pounds and volume in gallons, we should do something to correct our result. To transform the mass from pounds to kilograms we should multiply the mass in pounds by 0.45359237. We will call 0.45359237 the mass conversion factor - mcf. Mathematically we write: mass in kilograms = mass in pounds × mcf ormk^g = mlb × mcf (1) To transform the volume from gallons to cubic meters we should multiply the volume in cubic meters by 0.003785411784. We will call 0.003785411784 the volume conversion factor - vcf. Mathematically we write: volume in gallons × vcf orv³ = vgal × vcf (2) Now, dividing the equation (1) by the equation (2), we get mkgv³ = mlb × mcfvgal × vcf, or mkgv³ = mlbvgal × mcfvcf, but mkgv³ is, by definition, the density (d) in kg/m³, so d = mlbvgal × mcfvcf. Rearranging the formula above we get mlb = d × vgal × vcfmcf. Finally, we can generalize this formula any units of mass and volume, since we know how to find the values for mcf and vcf (Check the factor tables below), m = d × v × vcfmcf. That is exactly the formula that we use in this calculator. You can see how this formula works reading the example above or/and choosing another one at the bottom of this page. 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Other Names for this SubstanceSoybean oilSoy oilSoy-bean oilDegummed soybean oilDeleted or Replaced CAS Registry Numbers8030-22-6; 84776-91-0; 358990-39-9; 152059-96-6 XFacebookLinkedInEmailPinterest Soybean oil and olive oil are two widely used cooking oils with many of the same properties; for example, they do have some of the same health benefits and are both flavorful. They also have significant differences and are often not interchangeable. We will compare them in the SPICEography Showdown below. Soybean oil and olive oil don't look the same. Soybean oil has a pale yellow color while olive oil's color ranges from very pale green to a deeper green. Light or refined olive oil will have a paler color while extra virgin olive oil will be greener. Soybean OilOlive Oil Soybean oil has a different flavor from olive oil. The flavor of soybean oil is supposed to be neutral and usually is because it has been deodorized; however, the flavor can return during storage. The return of soybean flavor is referred to as reversion. The flavor is vegetal — some describe it as beany — with a slight fishiness. The flavor of olive oil differs depending on which kind you use. Refined olive oil will have a neutral flavor profile while extra virgin olive oil will have a grassy flavor with a hint of pepperness in some cases. Soybean oil and olive oil have different smoke points. The temperature at which a cooking oil begins to generate smoke and degrade is called its smoke point. Soybean oil is considered a high-temperature cooking oil with a smoke point that is approximately 450 degrees Fahrenheit. Olive oil's smoke point varies depending on the type of oil. Refined olive oil can have a smoke point of about 470 degrees; extra virgin olive oil has a low smoke point of about 375 degrees Fahrenheit, which means that it can't be used for high-temperature cooking. Use it for light sautéing instead. Soybean oil and olive oil are both healthy but not in the same ways. Even though both oils contain omega-3 fatty acids, soybean oil contains much more of them. It also contains much more vitamin K than olive oil. Olive oil contains less saturated fat than soybean oil and significantly more vitamin E. Soybean oil can work as an olive oil substitute if you are using neutral-tasting soybean oil to replace refined olive oil. Both oils are high-temperature cooking oils, so they won't burn easily. Soybean oil won't make a good olive oil alternative if its flavor has reverted since it may negatively affect the overall flavor profile of any dish that contains it. Soybean oil also won't be a good substitute for extra virgin olive oil since it lacks the distinctive grassy flavor that is one of that oil's hallmarks. Refined olive oil will work in any dish that typically requires soybean oil, but it can add to the cost. Extra virgin olive oil won't be a good idea in high-temperature dishes because of the low smoke point and because of the flavor profile, which may affect the flavor profiles of dishes that require soybean oil. If it is odorless and neutral-tasting, soybean oil works best as a general-purpose frying oil. Use it for deep-frying and stir-frying. You can also use it for making salad dressings and for baking. Use refined olive oil for general frying or in salad dressings. Extra virgin olive oil should be restricted to uncooked preparations, but you can use it for low-heat sautéing as well. It works best as a finishing oil and in salad dressings. Learn about the history, flavor, benefits, and uses of common herbs, spices, seasonings, and other cooking ingredients. SPICEography gives you the know-how: spice profiles, comparisons, substitution recommendations, cooking tips, and more. Become the master of your spice rack that you've always wanted to be. Discover the fascinating world of spices with our engaging comparison posts that pit two culinary favorites against each other! Dive deep into the unique flavors, aromas, and culinary uses of each spice, exploring how they can elevate your dishes in distinct ways. Missing an ingredient and not sure where to start? Our substitute posts dive into your best options, giving consideration to your quickest options (perfect for in a pinch moments!) vs. the best herb and spice choices for keeping your expected flavors intact in your recipe. Have you had a heavy hand with an herb or spice? It happens, but don't throw in the towel! There are ways to fix your dish, even with the most potent of ingredients. Our "fix your dish" posts cover your best options, from simple dilution to other ingredients that can counteract the flavor. Want a quick way to discover the flavor profiles of common herbs and spices? Our master list gives you the skinny on what to expect, along with links to our profile pages to learn more. See the list