

	TECHNICAL SPECIFICATIONS	REVIEW: 08 <i>DATE: 9/2019</i>
	100% REFINED WINTERIZED SUNFLOWER OIL (HS-CODE: 15121990)	Page 1 of 1

DESCRIPTION:

A liquid oil suitable for baking and frying. For use in diet margarine, or bottled as a general purpose oil. Especially for products high in poly-unsaturated fatty acids.

ORGANOLAPTIC CHARACTERISTICS

Appearance:	Clear and brilliant at room temperature
Texture:	Liquid at 20°C
Taste – Smell:	neutral / odourless
Colour:	Light yellow ((Max. 1.5 red, 15 yellow) (Lovibond, 5 ¼" cell))

CHEMICAL AND PHYSICAL CHARACTERISTICS

Analysis	Norms	Methods
Iodine value (calculated)	125 – 145*	AOCS Cd 1c-85
Moisture (%)	< 0.03	NF ISO 662
Free Fatty Acid as Oleic Acid (%)	0,05 - 0.10	NF EN ISO 660
Peroxyde value at loading	≤ 2	NF ISO 3960

**In accordance with the CODEX ALIMENTARIUS STAN 210 (Amended 2003,2005)*

FATTY ACID COMPOSITION*

Fatty acids	Carbon	Norms	Methods
Palmitic	C16:0	5.0 – 7.6	Gaz Chromatography NFT EN ISO 5508
Stearic	C18:0	2.7 – 6.5	
Oleic	C18:1	14 – 39	
Linoleic	C18:2	50 - 74	
Linolenic	C18:3	≤ 0.3	
Arachidic	C20:0	≤ 0.6	
Gadoleic	C20:1	≤ 0.3	
Behenic	C22:0	≤ 1.5	
Erucic	C22:1	≤ 0.3	

**In accordance with the CODEX ALIMENTARIUS STAN 210 (Amended 2003,2005)*

Total Trans Fatty Acid < 1,5%

NOTE:

This product does not require a Material Safety Data Sheet. It is a food grade product which is intended for edible uses. It is not a health, safety or toxic hazard. This specification is provided for information purposes only and should not be relied upon as a basis for product performance. It is suggested that you evaluate the product on at least a laboratory basis prior to its commercial usage. NO WARRANTIES OF MERCHANTABILITY OR FITNESS FOR A SPECIFIC USE OR PURPOSE, EXPRESS OR IMPLIED, ARE MADE. These specifications are not intended to and shall not be construed to be instructions or suggestions for use which may be in violation of patent rights.