

	TECHNICAL SPECIFICATIONS	REVIEW: 01 DATE: 06 April 2010
	HIGH OLEIC SUNFLOWER OIL	Page 1 of 1

DESCRIPTION

High Oleic Sunflower Oil is premium sunflower oil with minimum levels of 80% monounsaturated acids. The oil has a very neutral taste and provides excellent stability without the need for hydrogenation.

APPEARANCE

Clear and brilliant at room temperature.

FLAVOUR AND ODOUR

Bland-typical of high quality vegetable oil.

CHEMICAL AND PHYSICAL CHARACTERISTIC

	Size	Limits
Free Fatty Acids	%	0.1 max
Moisture	%	0.1 max
Impurities		Negative
Colour	Lovibond 5¼"	Max 2.0 red
Iodine Value	Wijs'	78 – 90
Peroxide Value	Meq/kg	1.0 max
Specific gravity	at 20° C	0.91 – 0.93

FATTY ACID COMPOSITION

	Size	Typical Ranges
C16:0	%	2.6 – 5
C18:0	%	1.0 – 6.2
C18:1	%	70.0 – 90.7
C18:2	%	2.1 – 20.0
C18:3	%	< 0.5
C20:0	%	0.2 – 0.5
C22:0	%	0.5 – 1.6

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.