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|  | 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:

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