

	PRODUCT SPECIFICATION SHEET	REVIEW 3 Februari 2018
	HIGH OLEIC SUNFLOWER OIL REFINED AND WINTERIZED	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.

PROCESSING

Pressing, Extracting, Degumming, Deacidifying, Bleaching, Winterizing, Deodorizing.

APPEARANCE

Clear and brilliant at room temperature.

FLAVOUR AND ODOUR

Bland-typical of high quality vegetable oil.

CHEMICAL AND PHYSICAL CHARACTERISTIC

Attributes of identity

Parameter	Unit	Range Min.	Range Max.	Method
Density	20°C	0,915	0,925	DGF C-IV 2
Refractive Index	nD 40°C	1,462	1,464	DGF C-IV 5
Saponification value	Mg KOH/g	188	195	DGF C-V 3
Iodine value	Wijs'		90	DGF C-V II
Unsaponifiable	%		1,5	DGF C-III 1b

Attributes of quality

Parameter	Unit	Range Min.	Range Max.	Method
Colour	Lovibond 5 ¼"		1,5R	DGF C-IV 4b
Free Fatty Acid	%		0,1	DGF C-III 4
Acid Value	Mg KOH/g		0,2	DGF C-V 2
Volatile matter	%		0,05	DGF C-III 12
C18:1	%	80		GC
C18:3	%		0,3	GC
Peroxide value	mValO ₂ /kg		0,8	DGF C-III 6a
Cold test	h at 0°C	24		DGF-C-IV 3d
Trans Fatty Acid	%		1,0	GC

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.