

## SUNFLOWER HIGH OLEIC OIL REFINED DEODORIZED WINTERIZED ( HOSO)

### PRODUCT DESCRIPTION:

Sunflower oil is the non-volatile oil pressed from the selected, high oleic sunflower seeds . It is being refined, deodorized and winterized

### CHARACTERISTIC:

Transparent fluid without sediment, odourless, taste of depersonalized oil.

### APPLICATIONS:

nutritious ingredient in many foods, such as health bars, salad dressings, emulsions, spreads similar to butter, bakery applications, spray coating oils for cereal and frying

### BENEFITS:

Sunflower high oleic oil is rich in Vitamin E, low in saturated fat and has very high content of healthy oleic acid. It also contains monounsaturated and polyunsaturated fats along with vitamins that makes it one of the healthiest oils for consumption.

### Quality Parameters:

Acid number	mg KOH/g	0,15
Peroxide Value (at the time of loading)	meqO <sub>2</sub> /kg	2,0
Colour number	mg of Iodine	10
Insoluble impurities %		Absence
Mass fraction of oleic acid, not less	%	78-82
Substances which contain phosphates in calculation to stearooleocitine	%	Absence
Wax	%	Absence
Soap qualitative test	%	Absence
Moisture and volatile matter	%	0,10

### Heavy metals:

Lead	mg/kg	max. 0,009
Arsenic	mg/kg	max. 0,100
Cadmium	mg/kg	max. 0,005
Mercuries	mg/kg	max. 0,005
Coppers	mg/kg	max. 0,08
Iron	mg/kg	max. 0,300

### STORAGE:

Store in a dark room at a temperature of 8 to 20°C, period of storage – 12 months from the date of production.

### PACKAGING:

Tanks and flexitanks of 22-24MT, plastic bottles of: 0,5l 1l, 2l, 3l, 5l, 10l.