

SUNFLOWER OIL REFINED DEODORIZED WINTERIZED

- **HIGH OLEIC REFINED (HOSO)**
- **REFINED**

PRODUCT DESCRIPTION:

Sunflower oil is the non-volatile oil pressed from the seeds of sunflower. 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.

BENEFITS:

Sunflower oil is rich in Vitamin E and low in saturated fat. 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 | max. 0.15 |
| Peroxide Value (at the time of loading) | meqO ₂ /kg | max. 1,0 |
| Colour value | mg of Iodine | max. 2,0 |
| Phosphorus in terms of stearooleoletsytyn | % | max. 0,08 |
| Moisture and volatile matter | % | max. 0,01 |

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.