

PRODUCT SPECIFICATION

Product name: **High Oleic Sunflower Oil**

Product description: Naturally stable RBDW high oleic, low linoleic sunflower oil which is low in saturated fats.

Origin: **100% BULGARIA**

Composition: **100% sunflower oil**

Appearance	Clear liquid without settlements
Colour	Light Yellow
Smell	Specific for sunflower oil
Taste	Specific for sunflower oil
Impurities from other oil	absent

Physical/Chemical Specification	
Appearance at 25 °C:	Viscous liquid, limpid and translucent. Free from sediments and /or foreign matter
Colour:	Light Yellow
Odour:	Characteristic of sunflower oil, free from foreign odours
Taste:	Typical of sunflower oil, free from rancid notes
Lovibond Colour:	15Y: 1.5R maximum (5.25" cell)
Free Fatty Acid (FFA):	0.1% maximum as oleic acid
Peroxide Value (PV):	1.0 meq/kg maximum
Iodine Value (Wiijs):	90 maximum
Moisture and Volatile matter:	0.05% maximum
Cold Test at 0 °C:	Passes at a minimum of 5.5 hours
Specific Gravity:	0.916-0.923 at 25 °C
Saponification Value:	185-198
Smoke Point:	240 °C
Oleic acid:	80% minimum; target of 85%
Palmitic acid:	6% maximum
Linoleic acid:	12% maximum
Linolenic acid:	0.5% maximum
Saturated Fat:	8g per 100g maximum

Microbiological features

Sunflower oil is not conducive to the growth of microorganisms.

Processing information

GMO	Absent
Allergens	Free from. Absent on production line and on site

Packaging

Clean and dry utensils, not reacting with the product

Storage, shelf life and transportation

Storage	In utensils, which are clean and in good condition, appropriate for the storage of oil. Storage in cool and dry place, restricted from direct sunlight
Shelf life	1 year from the date of production under recommended storage conditions
Transportation	According to requirements for food transportation

Document type: Product specification
Version 01
Version date: 01/11/2018

Prepared by: QA
Approved by: MD
Page 1/1